



PRINCESS CRUISES

escape completely®

The Princess Cruises® dining experience

From elegant specialty restaurants to themed buffets on deck, our world-class chefs create freshly prepared cuisine from scratch using tantalizing ingredients to satisfy no matter the time of day or night.

Introducing the culinary celebrities of Ocean Princess®



GUIDO JENDRYZTKO
Executive Chef

Executive Chef Guido Jendrytzko was born in Nordrhein, Westphalia on the border of Germany and the Netherlands. The village was a combination of traditional German culture and Dutch influences. The foods he remembers from childhood were based on the bounty of the land. Vegetables were fresh from the fields and the local fishermen provided the catch of the day. Chef Guido received a formal education and an introduction to various international cuisines from the Hospitality College of Germany. An intense apprenticeship followed in his hometown, where his neighbors were Chef Guido's best customers. He then traveled throughout Europe while working in a number of fine dining restaurants, hotels and resorts. His goal was to gain experience in all aspects of the restaurant business, from large renowned resorts to local family-owned bistros, the common thread being excellent food preparation. Chef Guido began his career with Princess serving on the Diamond Princess as Sous Chef. His talent was quickly recognized and he was promoted to Chef de Cuisine in charge of the Crown Grill and Sabatini's dining venues. As Executive Chef, he enjoys giving passengers the opportunity to sample a variety of unique culinary experiences, all onboard the same vessel. In his free time, Chef Guido loves to travel, watch his favorite soccer team and create new recipes.



LUIGI PASCALE
Maitre D'Hotel

Luigi was born on the famous Island of Ischia, located in the Mediterranean Sea in the Gulf of Naples. After he finished culinary school, he started to travel all around Europe: England, Germany, France and in Switzerland where he worked in some of the most popular ski resorts. Luigi also worked on the Island of Cavallo, the most exclusive Island between Corsica and Sardinia enriching his professional knowledge to international standards. After his traveling, Luigi chose Princess Cruises, where he brought in an international and exclusive ambient, his knowledge, adding to the yet high standard of the cruises, his personal touch. His first appointment with Princess Cruises was in September 1986 in the position of Junior Waiter. From here he began working his way up to the rank of Maitre d'Hotel. A team player and always ready to share his knowledge with his team, Luigi continues to benefit all those who work with him by teaching his staff the importance of the 'personal touch' and the rare atmosphere of fine dining, always willing to please our Excellent passenger's or take a minute to chat. During the cruise you will find Luigi almost everywhere and anytime at your disposal, but when he is not aboard, you can find him home, with his wife Mina and his two lovely children Bianca and Bruno.

Princess Cruises Recipes

Tagliatelle ai Frutti di Mare, Zafferano e Crema

A good pinch of Saffron Stems
1 glass Dry White Wine
2 oz. 50 gm. Extra Virgin Olive Oil
1 large Garlic clove, finely chopped
17 oz. 500 gm. Homemade Fresh Noodles
17 oz. 500 gm. Mixed Seafood
(Shrimp, Scallop, Clam, Black Mussels, Calamari)
6 oz. 200 gm. Double Cream (heavy cream)
Salt and freshly Ground Black Pepper
A bunch of flat Parsley, chopped

Method of Preparation:

Soak the saffron in white wine. Add a little oil and the garlic to a frying pan, and cook until softened. Add the clams and mussels, shake the pan around, add the white wine and saffron mixture. Bring to the boil and cook until the shellfish opens, discard any shellfish that remain closed. Then, lay the rest of the seafood, parsley, and the cream on top. Simmer for 3 to 4 minutes and season to taste. Cook the tagliatelle in one gallon of salted, boiling water until al dente. Drain and add to the fish, serve scattered with some of the leftover parsley and drizzle with the remaining extra virgin olive oil.

Wine Suggestion For This Recipe

For Tagliatelle ai Frutti di Mare, Zafferano e Crema
CHARDONNAY CUIVAISON, Napa Valley, California
(Textured wine with flavors of fresh lime, apple, kiwi and spice)

Princess Cruises Recipes

RISOTTO ALLA MILANESE

YIELD: 10 SERVING, 150 G EACH (After Cook) METHOD:
RISOTTO

Beef Consomme' 2½ qt. 2.5 lt

Sweet Butter 4 oz. 120 g

White Onion Minced 3 oz. 100 g

Carnaroli Rice 2 lb. 1000 g

Dry White Wine or Marsala Wine 8 fl. oz. 250 ml

Saffron Threads ½ tsp. 2 ml

Grated Parmesan Cheese 4 oz. 120 g

Olive Oil 1 oz. 28 g

1. Bring the very good beef stock to Boiling.
2. Heat 3 ounces (90 grams) of the butter in a large, heavy saucepan. Add the onions and sauté until translucent.
3. Add the rice to the onions and butter. Stir well to coat the grains with butter, but do not allow the rice to brown. Add the wine and stir until it is completely absorbed.
4. Add the saffron. Add the simmering stock, 4 fluid ounces (120 milliliters) at a time, stirring frequently. Wait until the stock is absorbed before adding the next 4-fluid-ounce (120-milliliter) portion.
5. After approximately 18 to 20 minutes, all the stock should be incorporated and the rice should be tender.

Remove from the heat and stir in the remaining 1 ounce (30 grams) of butter and the grated cheese. Serve immediately.

Variations: Risotto with Radicchio (al Radicchio)—Omit the saffron and Parmesan. Just before the risotto is fully cooked, stir in 4 fluid ounces (120 milliliters) of heavy cream and 3 ounces (90 grams) of finely chopped radicchio leaves.

Wine Suggestion For This Recipe

For RISOTTO ALLA MILANESE

Barbaresco, STEFANO FARINA, PIEMONTE, ITALY

(A medium-bodied wine full of berry flavor)

Tasty tidbits

Under the supervision of the Executive Chef and Maître D'Hôtel, the following crew members prepare and serve all of the tasty cuisine onboard Ocean Princess:

From the galley

Sous Chefs	x 3
Chief Crew Cook	x 1
Chief Butcher	x 1
Chief Baker	x 1
First Cook	x 9
First Pastry Chef	x 1
Second Cook	x 11
Second Pastry Chef	x 1
Third Cook	x 8
Third Pastry Chef	x 2
Provision Master	x 1
Ice Carver	x 1
Assistant Cooks	x 4
Galley Supervisor	x 1
Chef Asst.	x 1
Dishwasher	x 17
Asst. Butcher	x 1
3rd Baker	x 1
Asst. Provision	x 1
2nd Provision	x 2
Galley Helper	x 4

From the dining room

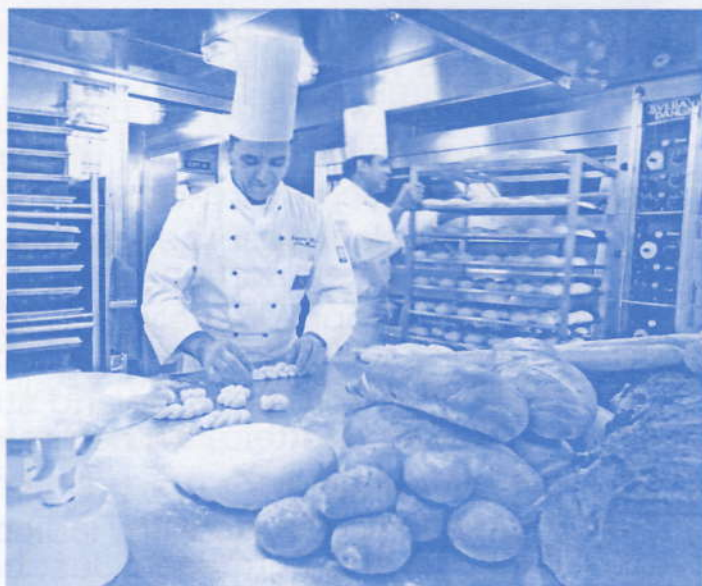
Asst. Maître d'Hôtel	x 1
Head Waiter	x 3
Buffet Supervisor	x 2
Waiter	x 24
Asst. Waiters	x 11
Buffet Steward	x 27

The flavors you crave

Every day, our dedicated team of chefs carefully prepares the authentic, flavorful food served in each of our elegant dining venues onboard.

Each dish is skillfully made from scratch, from our signature pastas to our homemade pizza to the bread and rolls that are baked fresh three times daily.

Whether you're tasting a crisp tossed salad or cutting into a juicy, tender steak, you can rest assured that every great-tasting meal has been created using only the freshest and highest quality ingredients, delivering mouthwatering flavors to your taste buds whenever you desire.



This adds up to a grand total of 139 crew members dedicated to providing you with an unforgettable onboard dining experience.

It has been a pleasure having you onboard with us and we look forward to sailing with you again soon.

Until then we wish you a Buon Appetito!