

# Caribbean Villa Chefs

*More than dining, it's an experience*

Eating is at the heart of some of our most treasured memories: a delicious birthday treat or great meal for a special anniversary. However more often than not, it is treated as a mundane necessity to survival and everyday existence. To restore pleasure to the experience of eating good food, Caribbean Villa Chefs was created as a full service culinary agency catering to the needs of tourists, locals or corporate clients for any venue or occasion. Whether you are dressed in your finest, or casual in beachwear, Caribbean Villa Chefs will come to your home, villa, board room, yacht, aircraft or a beach on any island within the Caribbean region. So if you are planning a meal for two or a soiree for up to 30 guests, Caribbean Villa Chefs can bring your vision to life!

**A solution for every occasion**

As a full service agency, Caribbean Villa Chefs offers a unique range of services to meet your culinary and domestic needs:

The Personal Chef service caters to those who wish to have exclusive access to a professional chef throughout the entire day for perhaps a couple weeks. Relieve yourself of the burden of menu planning, shopping, meal preparation, storage and clean up each day and have any special dietary needs and preferences taken care of. Essentially, the Chef Placement service is exactly identical to the Personal Chef in terms of the advantages and daily exclusive pampering. However choosing this option, requires placement for 4 weeks and over. When hosting an event, the Private Chef service saves you time and energy, and allows you the opportunity to kick back and relax along with your guests. Plated or by buffet, all

courses are prepared and served to your preference.

Caribbean Villa Chefs can also provide Butlers, Waiters and Sommeliers in the eventuality that you may need additional assistance and expertise. Enlist the services of the sommelier to choose and source local and international beverages to enhance your total dining experience or delegate household commitments and concierge duties such as booking travel arrangements and reservations to the butler.

Order Private Lessons for yourself or as a gift to learn the art of fine cuisine from a professionally trained chef. From beginners to advanced cooks can add new recipes to their repertoire and vary their regular menu.

Finally, the Gourmet Delivery and Corporate Catering options provide the opportunity for clients to savour a pre-planned Caribbean Villa Chefs meal delivered at their convenience. Your Caribbean Villa Chefs experience is only an email or phone call away.

**What's on the Caribbean Villa Chefs menu**

Boasting a vast repertoire of recipes and original culinary creations, the Caribbean Villa Chefs menu is a fusion of Caribbean, Thai, Oriental, Mediterranean and American cuisine, cocktails, canapés and pastries. Based on your budget and preferences, you can request simple suppers to extravagant multicourse meals. Bajan Sushi, a local twist to Japanese cuisine, is a perfect example of an original culinary creation on the Caribbean Villa Chefs menu. The dish consists of an unexpected blend of ingredients including orange juice, cornmeal, jerk seasoning, flying fish and a range of fresh vegetables. The savory flavor of the citrus combined with the spices

of the seasoning create a mouth-watering effect on the taste buds. Served with salsa or creole sauce for dipping, Bajan Sushi can be a canapé, starter or main course, depending on the portion size. In 1996, Chef Peter gave life to this creation and won a gold award at the Taste of the Caribbean competition as a result of his talent and originality.

**The Chefs**

Having discovered their passion for cooking at relatively early ages, Chefs Andre, Peter and Paul started their careers at the Hospitality Institute of Barbados, with the latter two going on to the Culinary Institute of America, whereas Chef Dane graduated successfully from the acclaimed Johnson and Wales University of Miami. More than 10 years later, the managing chefs of the agency have all honed their skills and expertise training with local and international culinary masters at Hilton, Sandy Lane, The Mews in Barbados and Cotton House and Jade Mountain in the wider Caribbean.

Over the past year, Caribbean Villa Chefs has built a loyal customer base due to their dedication to customer experience and personalized service. After cooking for and along with their clients, as well as assisting with plans for special events and surprises, the chefs have fond memories of their experiences and feel as though they have become part of the families they serve.

In addition to their rave clients reviews and stellar reputation, Caribbean Villa Chefs' affiliations with international concierge and travel agencies such as Amex Concierge, Paradizo in Spain and Luxury Retreats in Canada, have truly catapulted this growing Barbadian agency into the international arena by booking clients coming to the Caribbean from as far away as Australia.

\* Photos shot at the Portico penthouse suite on the West Coast of Barbados  
\* All wines compliment of Wine World

## Mango and Raspberry Mousse

**Mango Mousse**

- 2 ozs icing sugar
- 2 egg yolks
- 1 oz mango puree
- 4 ozs whipped cream
- 2 tsps gelatine dissolved in 1 oz water

**Raspberry Mousse**

- 2 ozs icing sugar
- 2 egg yolks
- 1 oz raspberry puree
- 4 ozs whipped cream
- 2 tsps gelatine dissolved in 1 oz water



Make each mousse individually as outlined below – and then layer into serving vessel. This allows two distinct layers to be seen in finished product.

- Place a small saucepan of water on stove on a moderate heat
- Place egg yolks and icing sugar in a bowl and whisk vigorously over hot water (about 4 mins)
- Add puree, and allow to cool
- Fold in whipped cream
- Heat gelatine in microwave for about 30 seconds
- Spoon a small amount of mixture over gelatine to cool, then add this back to mousse mixture
- Mix thoroughly
- Spoon one mixture into serving vessel, allow to set for about 2 hours before making other mousse flavour, and layering on top
- Return to refrigerator until ready to serve
- Garnish with either mint leaves or seasonal berries

