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NEWS



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Local Chef Stars at Cayman Food Show

Chef Davide Pugliese shared his beef know-how

Wooster, Ohio – Nov. 2, 2009 – Davide Pugliese, owner and executive chef of Brandywine Bay in Tortola, was the celebrity chef at the Progressive Distributors Ltd. booth at the 2009 Cayman Culinary Society Food Show. The event was attended by 400 regional chefs, restaurant operators and food & beverage professionals on Thursday, Oct. 29 at the Ritz Carlton Grand Cayman.

Chef Pugliese was invited to share original recipes for specific *Certified Angus Beef*[®] cuts. He prepared the dishes to provide chefs with innovative menu ideas just prior to high season. His Caribbean-style Steamboat and Beef Fondue recipes showcased the concepts of “made by hand” and food for sharing in restaurants and at home.

“It’s not enough today to focus just on small plates and appetizers as economical options,” says Maggie O’Quinn, the brand’s representative in the Caribbean. “Fondues, satays, and allowing customers to make their own beef kabobs – these are ways to create a distinctive dining experience in restaurants and at-home gatherings.”

Chef Pugliese also shared Smoked *Certified Angus Beef*[®] Top Sirloin, which was slow-smoked with lemongrass, ginger and rum for pure Caribbean flavor. He also layered slices of the smoked sirloin with onion mojo on crostini for an appetizer.

“I wanted to showcase flavorful dishes that are accessible to professional chefs as well as at-home cooks,” Pugliese says. “There is a return towards culinary simplicity and foods that we remember from our childhood. For example, at Brandywine Bay, I’m featuring comfort foods the way my Mamma used to make with a kick of unique flavor, like a roast spiced with a Caribbean rub and served with a mango chimichurri.”

Pugliese never stops experimenting and always uses the finest freshest ingredients, like the *Certified Angus Beef*[®] brand. He uses this premium beef brand at Brandywine Bay Restaurant and in his preparations at the *Certified Angus Beef*[®] booth at the Taste of the Caribbean in Puerto Rico this past June.

“Chef Pugliese was a natural fit for this show because of his unique culinary point-of-view and tangible ideas,” says Dax Foster, owner of Progressive Distributors, the brand’s licensed distributor in Grand Cayman. “We wanted this year’s show to center on quality and innovation, and that’s exactly what Chef Pugliese and the *Certified Angus Beef*[®] brand delivered.”

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Celebrating 20 years of distinctive dining, Brandywine Bay restaurant is renowned for its tantalizing selection of Tuscan cuisine with hints of Caribbean flair. Pugliese and his wife, Cele, also own Wali Nikiti, an exclusive culinary retreat that opened this summer, and Capriccio di Mare, an Italian bistro.

For 30 years, the *Certified Angus Beef*[®] brand has been world-famous for its exceptional quality and generous marbling. Ten strict scientific standards ensure each bite is full of mouthwatering flavor, tenderness and juiciness. The *Certified Angus Beef*[®] brand is a cut above USDA Prime, Choice and Select. Less than 8% of beef can achieve the brand's benchmark standards. For more information, visit www.certifiedangusbeef.com.

***Certified Angus Beef*[®] Caribbean Fondue**

Chef Davide Pugliese, Brandywine Bay Restaurant, Tortola, BVI

Serves: 4

1-1/2 lbs. *Certified Angus Beef*[®] top sirloin, sirloin cap or ribeye cap

Caribbean rub:

1 Tbsp. ground allspice
1 Tbsp. ground ginger
1/8 tsp. ground cinnamon
1/8 tsp. ground nutmeg
1 pinch habañero pepper powder or Cayenne pepper
1/4 Tbsp. smoked paprika
Salt to taste

Oil for fondue:

4 cups olive oil
2 cloves garlic
1 scotch bonnet pepper, seeds removed
5 sprigs fresh thyme
5 fresh basil leaves
3 bay leaves
5 each allspice
3 each cloves
1 small stick cinnamon

Warm oil slow to 130°F; do not overheat. Let spices and herbs infuse in the warm oil for at least 15 minutes, then strain and reserve.

Rub the seasonings onto the beef and chill for 2 hours or overnight. Slice the meat in 1/4-inch-thick pieces and skewer individually on bamboo skewers.

Pour infused oil in a fondue pot. Present it at the center of the table with the meat for dipping in the hot oil to cook. Serve with mango chutney.

Grilled Coulotte with Caribbean Rub & Cilantro Aioli

Chef Davide Pugliese, Brandywine Bay Restaurant, Tortola, BVI

Serves: 4

1-1/2 lbs. *Certified Angus Beef*[®] coulotte

Caribbean rub:

1 Tbsp. ground allspice

1 Tbsp. ground ginger

1/8 tsp. ground cinnamon

1/8 tsp. ground nutmeg

1 pinch haba ero pepper powder or Cayenne pepper

1/4 Tbsp. paprika, smoked

1/2 cup corn syrup

1/4 cup oil

Salt to taste

Mix rub ingredients into a paste. Rub onto meat and refrigerate for 2 hours or overnight.

Grill on medium-high, turning frequently, to desired doneness. Let rest for 15 minutes, slice thin and serve with the cilantro aioli.

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