

Gabriela Delpino – Chef in Stockholm –

Gabriela Delfino is a Peruvian chef who works and live in **Stockholm**.

She moved from Peru' 15 years ago. She worked in Finland, Azerbaijan, Peru, Italy and France. She said: It was a great adventure and got to learn lots! These experiences have definitely influenced my cooking, I love to fusion food but I'm always leaning more towards Peruvian flavors. I give traditional Peruvian food just a twist to accentuate its particular flavors, colors and biodiversity (with the ingredients available abroad).

I guess it's important to tell you that I come from a generation of chefs that started cooking at the beginning of the transition of making traditional Peruvian food more into a "gourmet" standard so I have both versions, one focused mostly in flavor (I grew up with amazing cooks in my family) and the other that cares a lot about looks.

She introducing to us a great dish made with fish. Perfect for summer time.

Is called CAUSA De POLLO (chicken causa).

and this is the **Gabriela Delpino** recipe to make it.

The ingredients are:

4 limes

Salt and pepper to taste

8 yellow potatoes (3 to 4 pounds)

1 fresh aji amarillo chili pepper, or jarred aji amarillo pepper paste to taste

1/4 cup vegetable oil, divided

2 boneless skinless chicken breasts

1/2 cup mayonnaise

1 ripe avocado

Optional garnish: chopped parsley, 1 sliced hard-boiled egg,

sliced black olives

Cook the potatoes in boiling salted water until soft. Peel the potatoes once they are cool enough to handle, then pass them through the finest disk of a potato ricer (or thoroughly mash them). Set aside.

If using a fresh chili pepper, remove the seeds and coarsely chop the pepper. Place in a food processor or blender, along with the juice of the remaining 3 limes, 1 tablespoon vegetable oil, and salt and pepper to taste. Process until smooth.

Stir the lime/chili mixture into the potatoes, adding it in parts and tasting after each addition, until potatoes are seasoned to your liking. Stir in the remaining 3 tablespoons vegetable oil and season potatoes with more salt and pepper if needed. If using the jarred chili pepper paste, add the paste to potatoes 1 tablespoon at a time, until potatoes are seasoned as desired.

To poach the chicken, fill a pot large enough to fit the chicken breasts in one layer with a couple inches of cold water; season with salt and pepper. Add chicken breasts and cook at a low simmer until just cooked through, about 15 minutes. Shred the cooked chicken, place in a bowl, and mix with the mayonnaise.

Season with salt and pepper to taste.

Generously oil a springform pan with vegetable oil. Press half of the mashed potato mixture into the bottom of the pan. Use a small offset spatula or knife to spread the potato mixture into an even layer. Cover with the chicken salad in a smooth layer. Top the chicken salad with slices of avocado. Layer the other half of the potato mixture on top and smooth the potatoes with a knife or offset spatula.

Decorate the top with parsley leaves, slices of hard-boiled eggs and sliced olives if desired. Serve chilled.

Variation

You can also shape the potatoes into individual servings. Remove the top and bottom parts from a clean empty can to make

a ring. Grease the inside of the can with vegetable oil. Rest the can on a plate, and layer the potatoes, chicken and avocado inside the can, pressing down firmly, then carefully remove the can. Or shape the causa by hand (without a mold or pan) onto a plate.

You can find **Gabriela Delpino** in her [facebook](#) page or in the app **GASTRONAUT**

[Leandro Cristobal – chef in Cafe San Juan – Buenos Aires](#)

[Leandro](#) is a not typical chef you can imagine.

With his tattoo and baseball cap looks like more a singer than a chef.

But his cooking is not casual like his clothes.

very famous in Argentina is also a tv star.

A rustic style cuisine like his speaking.

The family is quite important for **Leandro** and his mom helping him in the management.

He owns 2 restaurants in Argentina and a new one in Chile called [Cafe San Juan](#).

He sais: my customers like to see a normal guy cooking.

“I was 20 years old. I went to France, Italy, Spain. I looked for work in each place, all I wanted was to learn. I was 100% dedicated to that, and it’s something that defines who I am: everything I do, I do it like that, I can not do things in half”

Extra virgin olive oil Collemaggio – Farmhouse Cignale – Penne – Italy

This farmhouse located in the centre of Italy producing great extra virgin olive oil and a fantastic tomato salsa. Most of the products cooked in the restaurant are produced in the farmhouse field.

more info: www.agricolacignale.eu or
www.farmhousecignale.co.uk

Opera Bombana – best restaurant in Beijing – chef Umberto Bombana



Opera Bombana is one of the most exclusive Italian restaurants in Beijing. Three-Michelin-starred chef Umberto Bombana created “a modern yet refined Italian restaurant” that matches the needs and sophisticated tastes of the Beijing upmarket crowd.

Delighting the gourmet palates with exceptional creations, Chef Umberto Bombana has dedicated his talent to the culinary world, developing his philosophy of outstanding ingredients and delivering a unique experience to all his patrons.

Opera BOMBANA is the expression of Chef Umberto Bombana’s culinary passion for the basic elements of Italian gastronomy and culture, delivering a unique interpretation of great Italian food in the forms of restaurant, bakery, pastry, cocktails and coffee.

more info:

<http://www.operabombana.com>

No. 9, Dongdaqiao Road, Chaoyang District, Beijing, China

Eleven madison park Restaurant – New York – The best in North America –



This restaurant was elected like the best north America restaurant.

Swiss Chef Daniel Humm, the owner of Eleven Madison Park, focused his cuisine on the locally sourced ingredients of New York, with an emphasis on simplicity, purity, and seasonal flavors.

The tasting menu is 295 Dollars, with 8/10 courses. Tax and drinks excluded.

More info:

<http://www.elevenmadisonpark.com>

Ana RošHiša Franko, best world female chef 2017



Ana RošHiša Franko

Cooking was never the intended path for Ana Roš – especially not in the eyes of her father, a doctor, and her mother, a journalist from a family of diplomats. But her work and studies towards diplomacy came to an abrupt end when she met husband Valter and decided to take over his parents' restaurant in Slovenia's remote Soča Valley.

more info here:

<http://www.theworlds50best.com/awards/best-female-chef>

Frank McClelland – best chef in Boston in Espalier restaurant.



Chef Frank McClelland's L'Espalier has been a perennial "best" of America's restaurants for three decades, earning top accolades from Zagat, Forbes, Food & Wine, Bon Appétit, Frommer's, Wine Spectator and Condé Nast Traveler as well as nods in international media.

<http://www.lespalier.com/team/mcclelland.shtml>

Chef Renee Erickson – THE WALRUS AND THE CARPENTER – Seattle



"The idea is to serve the highest quality food and drink in a space that is stripped of pretense and feels like home."

<http://reneeerickson.com><http://www.thewalrusbar.com>

Ian Boden – Chef in the The Shack Restaurant -Staunton ,Virginia



<http://theshackva.com>

<https://www.star chefs.com/cook/chefs/bio/ian-boden>

Chef : ELIZABETH ALLEN – London



<http://www.themodernchef.co.uk/about/>