SERGIO

RANGEL PENZO

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2023

Embark on a culinary journey
with me through
the vibrant kitchens of Europe,
spanning the years 2019 to 2023.
Within the pages of this cookbook,
I share a curated collection of dishes
that have emerged
from my hands in various culinary
establishments. Each recipe
embodies a fusion of flavors,
nuanced textures,
and, most importantly,
a burst of creativity that
defines my culinary philosophy.

In my view, the kitchen serves as a canvas for a mesmerizing multisensory performance.
As you delve into these recipes, you will encounter a delightful exploration of tastes that may evoke memories or inspire the creation of new ones.

This compilation is a testament to my culinary adventures and the passion that fuels my approach to cooking.

I invite you to savor the essence of my experiences and immerse yourself in the artistry of creative cuisine.

Bon appétit!

SERGIO RANGEL PENZO
Chef of Creative Cuisine



Crispy grilled vegetables, bread with smoked garlic granulated



Rossini sirloin steak, warm foie foam, red wine reduction in shallots perfume, potato crisp



Chicken taco, corn, nachos, rotisserie chicken, barbecue sauce, white onion reduction



Candied pork belly, hoisin sauce, tender vegetables



Shrimp Bisque Foam, prawn, morchella



Pickled trout in marinade



Codfish crumble
of potimarron
parmesan,
elvers
and octopus cracklings,
peas, fumet



Scallops, sautéed mushrooms in sesame oil, sweet potato purée, sauce pickle reduction, iberian mousse, crispy



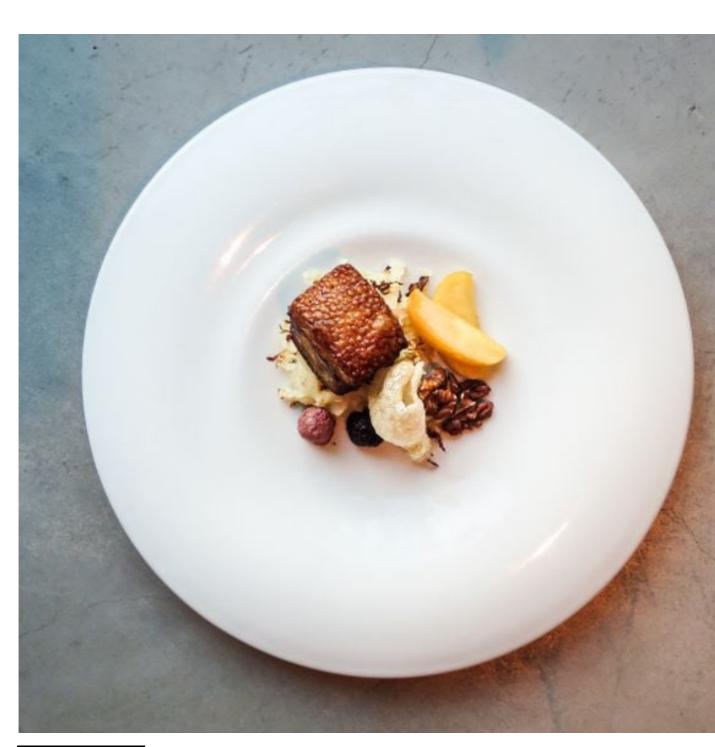
Wild sea bass, 100 grs beluga caviar, 3/4 mirror gratin



Lobster in its own juice, on a bed of steamed sea bass, truffled



Lobster American style



Chicarron of iberico, pureed apple, crispy rice and corn, smoked fruits of the forest



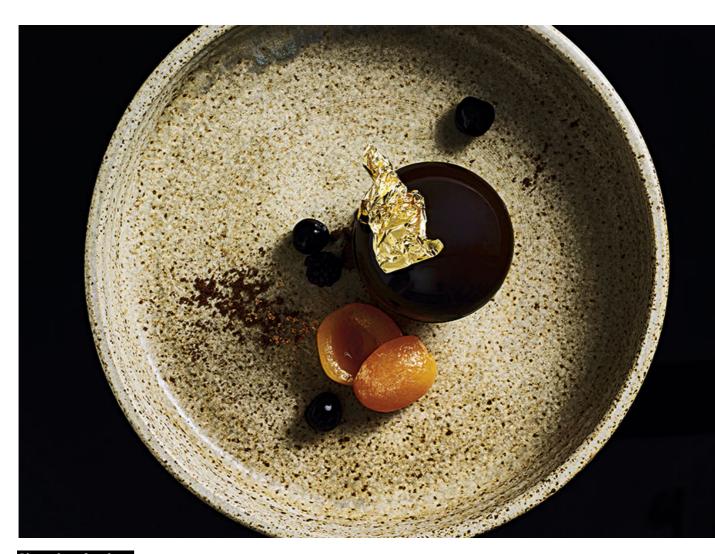
Risotto cacio e pepe in crispy filo pastry, parmesan fumet foam and basilico oil, truffle



Salmon roll stuffed with rice, crispy corn, spring onions, beet in coconut curry sauce, beet crisp



Sautéed foie gras, miso, Granny Smith



Chocolate fondant, dehydrated peach, chocolate powder, chocolate bonbons, edible gold leaf



Strawberry tartlet, in its juice and berries, speculoos crunchy