

**SERGIO**

**RANGEL PENZO**

**>**

**MIJN KOOKBOEK**

**MON COOKBOOK**

**MY**

**COOKBOOK**

**IL MIO**

**LIBRO DICUCINA**

**O MEU COOKBOOK**

**EL MEU**

**LLIBRE DE CUINA**

**MI LIBRO**

**DE COCINA**

**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!

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**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,**  
**morechella**



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