

FROM VINE TO DINE

A CULINARY ADVENTURE





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Travel Leaders Network's Culinary Collection offers exclusive amenities from each of our cruise partners. To celebrate this program, we've gathered some of our cruise partners' favorite recipes to share with you. Bon appétit!

CRUISE LINE PARTNERS

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WIENER SCHNITZEL

INGREDIENTS:

- 4 veal cutlets, 6 oz each
- 2 eggs
- 1 cup bread crumbs
- ½ cup flour
- Salt and freshly ground pepper to taste
- ½ cup vegetable oil for frying

INSTRUCTIONS:

- 01 Season the veal cutlets with salt and pepper.
- 02 Dip first in flour, then in egg wash and finally in breadcrumbs.
- 03 Press breadcrumbs lightly on the meat.
- 04 Deep fry in vegetable oil until golden brown.
- 05 Place on paper towels to drain.
- 06 Serve with potatoes and creamed green peas with carrots.
- 07 Garnish with parsley, lemon and capers.

PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/3/2024	<i>AmaSonata</i>	7-Night Romantic Danube
7/8/2024	<i>AmaVerde</i>	7-Night Gems of Southeast Europe
7/18/2024	<i>AmaSiena</i>	7-Night Captivating Rhine
8/3/2024	<i>AmaLea</i>	7-Night Melodies of The Danube
8/15/2024	<i>AmaCello</i>	7-Night Essence of Burgundy & Provence
9/21/2024	<i>AmaDante</i>	7-Night Impressions of The Seine & Paris
9/23/2024	<i>AmaDara</i>	7-Night Riches of The Mekong
11/3/2024	<i>AmaMagna</i>	7-Night Magna on The Danube
12/5/2024	<i>AmaKristina</i>	7-Night Colors of Provence Christmas

EXCLUSIVE OFFER

Enjoy an exclusive market tour and private dinner at The Chef's Table Restaurant



EXCLUSIVE OFFER

Indulge with
Champagne &
Chocolates

PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/1/2024	World Traveller	7-Night Dalmatian Coast & Ancient Greece
8/5/2024	World Traveller	9-Night Neolithic Greece & Adriatic Highlights
8/23/2024	World Traveller	9-Night Sicilian Summer

QUICHE LORRAINE SOUP



INSTRUCTIONS:

- 01 Fill a small saucepan $\frac{3}{4}$ full of water and bring to a boil. Add eggs and cook for 2 mins and 20 sec. Remove eggs from hot water and place in a medium bowl filled with water, ice and white wine vinegar. Set aside for approx. 1 hr. Remove shells from eggs and cut in half.
- 02 Fry bacon slices in skillet until crispy and drain on paper towel. Cut into small pieces.
- 03 Chop leeks. Using a colander, wash and drain.
- 04 In a medium saucepan over medium heat, melt butter and oil together. Slowly add chopped leeks and sauté until transparent.
- 05 Add half & half and cream to leeks and cook over medium to medium-low heat until liquid is reduced by half, stirring occasionally.
- 06 Add cheese, salt and pepper to soup and heat until cheese is melted, stirring frequently.
- 07 Pour soup into a blender and blend until smooth. Pour through a sieve and return to saucepan.
- 08 Ladle into bowls and garnish with one quail egg, bacon pieces and chives.

INGREDIENTS:

3 medium leeks, trimmed, keeping only the white and pale green parts
 2 tbsp of canola or olive oil
 $\frac{1}{2}$ cup butter
 2 $\frac{1}{2}$ cups half & half
 2 cups heavy cream
 1 cup Parmesan cheese, shaved or grated
 4 slices of bacon
 4 quail eggs
 3 tbsp of white wine vinegar
 Fresh chives, chopped for garnish or croutons
 Salt & pepper to taste



CREAMY ROASTED RED PEPPER SOUP

INSTRUCTIONS:

- 01 Place rack in the upper third of the oven and preheat oven to 390° F.
- 02 Place whole red bell peppers in a dish. Drizzle with 2 tbsps olive oil and rotate to lightly coat each pepper in oil.
- 03 Roast for 15 mins until blackened on the top.
- 04 Remove from the oven and flip each pepper. Roast for another 15 mins until the other side is also softened and blackened.
- 05 Remove from the oven and immediately cover pan in foil. Allow to steam for 10 mins. Uncover and let the peppers rest until cool enough to handle.
- 06 When cool, remove the stem and all the seeds and the charred red pepper skin. Discard.
- 07 Place a large pot over medium heat. Add the remaining olive oil, onions and garlic and cook until the onions are softened and translucent, about 5 mins.
- 08 Add the carrots, celery and parsley. Cook for 3 mins more.
- 09 Add the cumin, garam masala and bay leaf. Stir to combine.
- 10 Add the roasted peppers and the stock, turn the heat to low, place a lid on the pot and simmer for 20 mins or until the carrots and celery are softened through.
- 11 Remove the pan from the heat and use an immersion blender to blend the soup mixture smooth.
- 12 Stir in heavy cream and season with salt and pepper to taste.



INGREDIENTS:

- 4 large red bell peppers
- 4 tbsp olive oil, divided
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 carrots, peeled and chopped
- 2 celery sticks, trimmed and sliced
- 3 tbsp fresh parsley, coarsely chopped
- 1 tbsp ground cumin
- ½ tsp garam masala

PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/17/2024	<i>Avalon Passion</i>	11-Day German Grandeur with 2 Nights in Munich for Beer Enthusiasts
7/19/2024	<i>Avalon Passion</i>	9-Day German Grandeur for Beer Enthusiasts
10/10/2024	<i>Avalon Imagery II</i>	8-Day The Rhine & Moselle for Wine Lovers: Canals, Vineyards & Castles
10/14/2024	<i>Avalon Expression</i>	16-Day Rhine & Rhône Revealed with 1 Night in Amsterdam for Wine Lovers
10/19/2024	<i>Avalon Illumination</i>	10-Day Danube Dreams for Wine Lovers with 2 Nights in Prague
10/22/2024	<i>Avalon Poetry II</i>	10-Day Burgundy & Provence with 2 Nights in Nice for Wine Lovers
11/12/2024	<i>Avalon Tapestry II</i>	15-Day Grand France for Wine Lovers

EXCLUSIVE OFFER

Enjoy a complimentary bottle of wine and box of chocolates as you delight in the sights and sounds of the river



LECHE DE TIGRE

Also known as "tiger's milk," this citrus-based marinade is used to cure seafood in ceviche.

INGREDIENTS:

In the bowl:

600 g bluefin tuna
 ⅓ cup coriander, chopped
 ¼ large red onion, sliced
 2 garlic cloves, minced
 ¼ to ½ pepper (depending on desired spiciness), minced
 3 large limes, juiced
 Salt and pepper to taste
 Wonton cup
 Sesame seed
 ½ tsp sesame oil

In the blender:

⅓ cup coriander
 ¼ large red onion
 4 garlic cloves
 3 large limes, juiced
 2 ice cubes
 2 tbsp olive oil
 1 piece of fresh ginger, about the size of your thumb

INSTRUCTIONS:

- 01** Combine the first set of ingredients in a medium-sized bowl and allow to marinate for 6 mins.
- 02** Meanwhile, combine the sec set of ingredients in a blender and pulse until smooth.
- 03** Place a sieve on top of the bowl and pour the liquid mixture through it. Let it sit for another 4 mins.
- 04** Add more salt and pepper to taste.
- 05** If you are planning to keep it on the table for a longer period, add 2 extra ice cubes to keep the preparation fresh.
- 06** Garnish with cilantro and toasted sesame seeds.

PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
9/3/2024	<i>Azamara Quest</i>	9-Night Wine & Culture Voyage
10/10/2024	<i>Azamara Quest</i>	9-Night Croatia Intensive Voyage
5/22/2025	<i>Azamara Onward</i>	10-Night Mediterranean Icons Voyage
6/1/2025	<i>Azamara Journey</i>	12-Night Northern Cities Voyage
6/19/2025	<i>Azamara Quest</i>	12-Night Scotland Intensive Voyage

EXCLUSIVE OFFER

Enjoy a complimentary
 Chef's Table for two
 — a six-course
 meal paired with
 select wines



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/2/2024	<i>Celebrity Equinox</i>	9-Night Spain & Portugal
9/5/2024	<i>Celebrity Equinox</i>	9-Night Italian Riviera & France
9/19/2024	<i>Celebrity Eclipse</i>	11-Night Boston, Maine & Canada
1/25/2025	<i>Celebrity Solstice</i>	12-Night Far East

EXCLUSIVE OFFER

Enjoy one of
Celebrity's specialty
dining restaurants
with your \$100
onboard dining credit

CHILLED CARROT SOUP



INSTRUCTIONS:

- 01 For soup: In large pot over medium heat, start with 2 tbsp of olive oil, sweat the leek, onion, celery ginger until very tender, about 15 mins.
- 02 Add carrots, salt and pepper, and then continue to sweat for 10 mins more.
- 03 Add stock and sachet then simmer for 20 mins until carrots are very tender.
- 04 Puree the soup until it is very smooth and strain it through a fine mesh sieve.
- 05 Chill the soup for several hours until cold.
- 06 Add the fresh carrot juice then season with the lime juice.
- 07 Take one of the carrots that were set aside and use mandolin or peeler to make very thin lengthwise shavings. Store shavings in ice water. When ready to serve, drain the water and pat dry.
- 08 Dice the remaining carrots into ½" x ½" pieces. Heat the remaining olive oil in a small saute pan and toss in carrots. Gently cook until tender, about 7 mins. Season with a squeeze of lime and refrigerate.
- 09 For whipped cream: In a large bowl, whip the cream to medium peaks then add in the chopped cilantro leaves and lime zest. Season the cream with salt and pepper to taste, store in refrigerator.
- 10 For shrimp: In a medium sauté pan, bring the olive oil to medium heat. Toss in the garlic and then cook the shrimp for about 2 mins on each side or until they are fully cooked. Season with chili flake and salt, store in refrigerator.
- 11 To serve: Arrange carrot shavings, cooked carrot, shrimp, cilantro leaves, lime zest and dots of whipped cream over soup in a serving bowl.

INGREDIENTS:

For soup:

- ¼ cup extra virgin olive oil
- 1 leek, sliced ½"
- 1 onion, sliced ½"
- 1 stalks celery, sliced ½"
- ½ tsp garlic, chopped
- 2 tbsp ginger, chopped
- 12 California bunch carrots, thinly sliced (set 2 aside whole)
- 2 quarts vegetable stock
- 1 sachet (½ tsp each coriander, fennel, peppercorns, parsley, thyme)
- 1 pint fresh carrot juice
- 1 lime, zested and juiced

For whipped cream:

- 1 cup heavy cream
- 1 tbsp cilantro, finely chopped
- 1 lime, zested

For shrimp:

- 2 tbsp extra virgin olive oil
- 18 large shrimp peeled and deveined
- 1 clove crushed garlic
- 1 tsp chili flakes
- Salt and pepper to taste



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/1/2024	Queen Victoria	7-Night Western Mediterranean
8/20/2024	Queen Elizabeth	10-Night Alaska
9/9/2024	Queen Elizabeth	10-Night Alaska
9/29/2024	Queen Mary 2	5-Night Canada/New England
10/14/2024	Queen Victoria	7-Night Western Mediterranean
11/17/2024	Queen Elizabeth	10-Night Queensland
12/16/2024	Queen Elizabeth	7-Night Tasmania

EXCLUSIVE OFFER

Enjoy a Champagne
Breakfast for two
delivered to your
stateroom

EGGS ROYALE

INSTRUCTIONS:

- 01 For the hollandaise sauce, melt the butter slowly in a medium pan over a low heat, stirring occasionally. Pour into a jug.
- 02 Put the vinegar in a small saucepan over a high heat and bring to a boil. Cook for 1 min, or until reduced to by half. Remove from heat. Allow to cool and keep in the fridge until required.
- 03 Put the egg yolks in a heatproof bowl and place over a pan of simmering water. Do not let the bottom of the bowl touch the water. Whisk the egg yolks with the salt until pale.
- 04 Pour your vinegar reduction through a fine sieve over the yolks and continue whisking until well combined. Slowly add the butter in a steady stream, whisking constantly, until the sauce is smooth, thick and shiny. Keep warm until ready to serve.
- 05 Fill a large pan just over one third full with water and vinegar. Bring the water to a simmer. One by one, crack the eggs into a small bowl and gently tip into the simmering water. Poach for 2-3 mins. Remove with a slotted spoon.
- 06 Toast the muffin halves and spread with butter. Put a muffin half on each plate and top with the smoked salmon (you can also use bacon, ham or spinach). Place an egg on top of each muffin and spoon over with hollandaise. Garnish with chives and serve.



INGREDIENTS:

For the eggs:

- 4 free-range eggs, room temperature
- 25 ml white wine vinegar
- 4 English muffins, toasted
- 6 slices of smoked salmon (you can also use bacon, ham or spinach)
- Chopped chives

For the sauce:

- 225 gr butter, melted
- 4 tbsp white wine vinegar
- 1 shallot, very finely chopped
- 10 black peppercorns
- 1 bay leaf
- 3 free-range egg yolks
- Pinch of sea salt



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
9/7/2024	<i>Koningsdam</i>	7-Day Alaskan Inside Passage
9/14/2024	<i>Rotterdam</i>	14-Day Best of Norway
10/12/2024	<i>Rotterdam</i>	15-Day Atlantic Sojourn
10/19/2024	<i>Nieuw Statendam</i>	14-Day Turkey & Greek Isles
10/22/2024	<i>Koningsdam</i>	11-Day Mexican Riviera & Pacific Coastal
10/27/2024	<i>Rotterdam</i>	12-Day Panama Canal Sunfarer
11/16/2024	<i>Koningsdam</i>	7-Day Classic California Coast
11/29/2024	<i>Rotterdam</i>	9-Day Southern Caribbean Seafarer
11/30/2024	<i>Nieuw Statendam</i>	7-Day Western Caribbean

EXCLUSIVE OFFER

Enjoy dinner for two in Rudi's Sel de Mer, a welcome bottle of sparkling wine and strawberries and a \$20 photo credit

RUDI SODAMIN'S BREAD PUDDING



INSTRUCTIONS:

- 01 Preheat oven to 325 and butter 8, 12 oz ramekins or one 9x13-inch baking dish. Have on hand a roasting pan large enough to hold the ramekins or baking dish, and line it with a folded kitchen towel.
- 02 Place bread cubes in a bowl and toss with the melted butter. Spread out on a baking sheet and toast in the oven, stirring once, until lightly golden, about 8 to 10 mins.
- 03 Custard sauce: In a saucepan, bring milk to simmer over medium heat. Meanwhile, in a large bowl, whisk whole eggs, egg yolks and sugar until blended. Gradually whisk in hot milk. Stir in vanilla.
- 04 Divide half the bread cubes among prepared ramekins or layer in prepared baking dish. Top with half the raisins. Cover with remaining bread cubes and raisins and ladle evenly with custard. Let stand until some custard is absorbed, about 20 mins.
- 05 Bring a large kettle of water to boil. Place ramekins or baking dish in roasting pan and transfer to oven. Add enough boiling water to reach halfway up the side of ramekins or baking dish. Bake for 45 mins or until puffed and just set.
- 06 Carefully remove roasting pan from oven and remove cooking dish(es). Let cool slightly and serve while still warm, sprinkled with confectioner's sugar.

INGREDIENTS:

1½ lbs good-quality, day-old sliced white bread, crust trimmed and cubed
6 tbsp unsalted butter, melted
1 quart whole milk
6 eggs, beaten
3 egg yolks, beaten
¾ cup sugar
1 tsp vanilla extract
¾ cup raisins
Confectioner's sugar for sprinkling



OCEANIA
CRUISES®
YOUR WORLD. YOUR WAY.®

PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/6/2024	Marina	10-Day Immersive Norway
8/13/2024	Riviera	12-Day Eternal Classics
8/14/2024	Vista	10-Day Yachts & Palaces
9/28/2024	Riviera	10-Day Ancient World Wonders
11/4/2024	Riviera	10-Day Renaissance Triumphs
1/27/2025	Riviera	18-Day Eternal Eastern Empires
6/16/2025	Marina	14-Day Iberia to Wine Country
7/21/2025	Vista	14-Day Vibrant Northern Capitals
7/27/2025	Marina	16-Day Far North Explorer
11/19/2025	Vista	14-Day Explorer's Crossing

EXCLUSIVE OFFER

Delight in a
complimentary wine-
tasting session

MISO-GLAZED SEA BASS

INSTRUCTIONS:

- 01 Place the fish in a large airtight plastic bag, pour in the marinade, press out any excess air and seal the bag. Make sure the marinade is evenly distributed over the fillets. Refrigerate for 1 to 2 hrs.
- 02 Remove the fish from the refrigerator for about 60 mins before cooking and preheat the oven to 400° F.
- 03 In the top pan of a double boiler, combine the miso paste, palm sugar, sake and mirin, and place over simmering water in the lower pan. As the mixture heats, whisk until the sugar and miso melt and the mixture is smooth. Do not allow the mixture to boil. Remove from the heat and let cool completely.
- 04 Arrange the fish fillets in a single layer in a baking dish, leaving space between the fillets. Pour in enough of the marinade to reach one-fourth of the way up the sides of the fillets.
- 05 Place the fish in the oven and bake until the fish is cooked and the sauce caramelizes. Serve with lime wedges. This fish pairs perfectly with a coconut or jasmine rice.



INGREDIENTS:

- 1 cup white miso paste
- $\frac{2}{3}$ cup coarsely chopped palm sugar
- $\frac{1}{2}$ cup dry sake
- $\frac{1}{4}$ cup mirin
- 6 center-cut sea bass fillets, 8 oz each, boned and trimmed
- 6 large lime wedges



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
7/22/2024	Seven Seas Grandeur	9-Night Timeless Spain
8/14/2024	Seven Seas Grandeur	10-Night Turkish Gems & Italian Delights
8/24/2024	Seven Seas Mariner	12-Night Vita Est Bona
9/25/2024	Seven Seas Voyager	10-Night Journey to Dalmatia
10/31/2024	Seven Seas Splendor	12-Night Season of Splendor
7/2/2025	Seven Seas Splendor	10-Night Coast-to-Coast Italy
10/25/2025	Seven Seas Grandeur	14-Night Charming Coasts & Treasures

EXCLUSIVE OFFER

Indulge in your very own box of Leonidas gourmet chocolates

GOAT CHEESE PIQUILLOS & PORTOBELLO TART



INGREDIENTS:

- 1 kg portobello mushrooms cleaned, stems removed
- 100 ml olive oil
- 200 gr onion and garlic mix
- 200 ml white wine
- 300 gr piquillo pepper, pat dried, cut in 2 cm strips
- 50 gr parmesan cheese, finely grated

For the filling:

- 250 gr goat cheese, room temperature
- 50 gr parmesan cheese, finely grated
- 50 ml heavy cream
- 1 gr fresh thyme, finely chopped

For the coulis:

- 50 ml extra virgin olive oil
- 100 gr yellow onions, cut in half and thinly sliced
- 300 gr yellow bell pepper, seeded and diced
- 50 ml vegetable stock
- Salt and pepper
- 10 gr affilla cress

INSTRUCTIONS:

- 01 Brush portobello mushrooms with olive oil, season with salt and pepper.
- 02 Grill over medium heat on both sides, cool down and dice 1.5 cm.
- 03 Sauté mushrooms and onion-garlic mix over low heat.
- 04 Deglaze with white wine, cover and simmer until dry.
- 05 Season with salt and pepper.
- 06 Combine goat cheese, heavy cream, parmesan cheese and thyme in a mixing bowl.
- 07 With a paddle attachment, mix at slow speed for approx. 20 sec or until you have a creamy texture.
- 08 Combine all ingredients in a small saucepot, cover and simmer over very low heat until the peppers are soft.
- 09 Puree in a blender until smooth.
- 10 Use a 6.5 cm stainless steel ring. Spoon first 60 gr of mushrooms, then top with 1 tsp of fine grated parmesan, then spoon 30 gr of roasted red peppers, top again with 1 teaspoon of fine grated parmesan and finish with 30 gr of goat cheese. Press each layer gently to have it properly leveled.
- 11 Bake in a preheated convection oven at 150°C for approx. 10-12 mins.
- 12 Let it rest for at least 10 mins before serving.
- 13 Place under broiler briefly to give the goat cheese some color. Run the knife inside the ring to separate the tart from the ring.
- 14 Place the tart in the center of a plate, remove the ring and dress the sauce around. Garnish with affilla cress.



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
8/4/2024	<i>Seabourn Encore</i>	7-Day Aegean Treasures
8/18/2024	<i>Seabourn Encore</i>	14-Day Greek Isles & Turquoise Coast
8/25/2024	<i>Seabourn Encore</i>	14-Day Turkey & Grecian Gems
8/31/2024	<i>Seabourn Sojourn</i>	7-Day North Iceland Fjords
10/12/2024	<i>Seabourn Sojourn</i>	14-Day Mediterranean Rivas & The Calanques
10/13/2024	<i>Seabourn Encore</i>	7-Day Adriatic & Greek Treasures
10/19/2024	<i>Seabourn Sojourn</i>	7-Day Riviera Gems & The Calanques
11/23/2024	<i>Seabourn Sojourn</i>	7-Day Riviera Escapades

EXCLUSIVE OFFER

Enjoy a behind-the-scenes exclusive galley tour on select sailings

ZITI PASTA WITH EGGPLANT & TUNA CAPONATA

INGREDIENTS:

For the caponata:

2 tbsp extra virgin olive oil
1 medium eggplant, diced
1 small white onion, diced
4 garlic cloves, finely chopped
10 cherry tomatoes, halved
2 tbsp capers in vinegar, rinsed and roughly chopped
1 tbsp red wine vinegar
1 pinch red chili flakes, crushed
1 tbsp fresh basil, chopped
1 small tin (4 oz/113 gr) albacore tuna (drained, chopped)
Salt and fresh black pepper

For the pasta:

½ lb/450 gr ziti pasta, or any other short pasta

3 tbsp extra virgin olive oil

For the garnish:

2 tbsp black olives, halved
1 handful fresh basil leaves
3 tbsp parmesan cheese
2 tbsp extra virgin olive oil

INSTRUCTIONS:

- 01 In a large skillet, heat 1 tbsp of the olive oil over medium heat.
- 02 Add eggplant and cook, stirring occasionally until golden brown, about 5-7 mins, remove eggplant from pan and set aside.
- 03 Add 1 tablespoon olive oil back into the hot pan.
- 04 Add onions and stir until softened, about 2-3 mins, then add garlic and cook for 1 more min.
- 05 Add tomatoes, red chili flakes, capers, red wine vinegar and cooked eggplant, then cover with a lid and cook under low heat until vegetables are tender and slightly thickened, about 5 mins.
- 06 Add chopped tuna and cook for another 2 mins.
- 07 Add chopped basil and season to taste with salt and fresh black pepper. Set aside.
- 08 In a large pot of boiling salted water, cook pasta to al dente. Drain the pasta and set aside.
- 09 Transfer the cooked pasta in the serving dish and spoon the eggplant-tuna caponata over the pasta.
- 10 Garnish with black olives and top with freshly grated parmesan cheese, fresh basil leaves and a drizzle of extra virgin olive oil.



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
8/6/2024	Silver Moon	10-Day Western Mediterranean
8/19/2024	Silver Dawn	7-Day Baltic Sea
8/29/2024	Silver Nova	7-Day Alaska
9/12/2024	Silver Ray	11-Day Adriatic Sea & Greek Isles
9/12/2024	Silver Nova	18-Day Pacific Crossing
10/12/2024	Silver Ray	11-Day Greek Isles & Crete
10/17/2024	Silver Dawn	15-Day Atlantic Coast
11/23/2024	Silver Ray	11-Day Iberia & Western Mediterranean
2/6/2025	Silver Nova	18-Day Australia & South Asia
3/16/2025	Silver Dawn	9-Day Controtempo World Cruise

EXCLUSIVE OFFER

Enjoy a private, in-suite Champagne and caviar tasting experience to be served by your very own butler

BIFANAS



INSTRUCTIONS:

- 01 Place each slice of pork between two pieces of plastic wrap, and pound with a rolling pin until thin.
- 02 In a small bowl, stir together the wine, garlic, bay leaves, vinegar, paprika and salt.
- 03 Place the pork slices in a shallow pan and pour the wine marinade on top. Stir, making sure all the slices are well covered, and refrigerate for about 2 hr.
- 04 Heat a large frying pan over medium-high heat until very hot and add the olive oil. Add meat, reserving the marinade, and fry until cooked through, about 1 min per side. Add more olive oil if the pan is too dry. Transfer the cooked meat to a plate.
- 05 Pour the reserved marinade into the pan, discarding the bay leaves, and scrape up any bits.
- 06 Let the mixture boil until reduced by about a third, for 4 to 6 mins.
- 07 Return the meat to the pan, reduce the heat to low and simmer briefly.
- 08 Slice the rolls in half. Spoon some of the sauce over each half, stuff with pork and, if desired, serve with yellow mustard and piri-piri sauce.

INGREDIENTS:

1¼ lbs pork, thinly sliced and trimmed of fat
 1 ½ cups white wine
 6 garlic cloves, sliced
 2 bay leaves
 1 tbsp white wine vinegar (optional)
 1 tbsp sweet paprika
 1 tsp salt
 3 tbsp olive oil
 4 papo secos or crusty rolls, to serve
 Yellow mustard and piri-piri sauce, to serve



EXCLUSIVE OFFER

Enjoy a James Beard Foundation culinary-themed cruise, including hosted dinner with a guest James Beard Foundation chef, featured menu items, two cooking demos with takeaway recipes, a wine-pairing event, market tour ashore with the chef and US\$100 onboard credit for two guests



PARTICIPATING SAILINGS:

Sail Date	Ship Name	Itinerary
8/28/2024	Wind Surf	8-Day James Beard Foundation & Wine Cruise: Adriatic Archipelagos & Greek Goddesses Featuring Chef Loryn Nalic

PULPO GALLEGO

INGREDIENTS:

2 octopus, whole, 7-8 lbs
1 onion, peeled, roughly diced
1 celery rib, sliced
1 leek, white part only, washed and sliced
8 cloves garlic
1 lemon, juice
12 black peppercorns
4 bay leaves
Salt, to taste

For the potato salad:

500 gr marble potatoes, sliced
50 gr red onions, thinly sliced
Extra-virgin olive oil
Chives

For the yogurt sauce:

75 gr Greek yogurt
Fish sauce, to taste
Salt and pepper, to taste
Paprika

For the vinaigrette:

300 gr celery, finely chopped
100 gr piparra peppers, thinly sliced
40 gr shallots, finely chopped
50 ml piparra, pickled
50 ml sherry vinegar
100 ml extra-virgin olive oil

INSTRUCTIONS:

- 01 Cook the octopus in boiling broth for 2 hrs, then remove and put it in a large pan along with the broth.
- 02 Chill pan for 2 hrs. Then, strain the octopus from the broth and reserve strained liquid.
- 03 Cut the octopus into 3x5 cm pieces, including the tip of the tentacle. Set aside.
- 04 Cover the peeled and sliced Yukon gold potatoes in a large pot of salted water and bring to a boil until cooked. Immediately strain and rinse with cold water to stop the cooking process.
- 05 Mix all of the remaining ingredients for the potato salad in a separate bowl, season with salt to taste and fold in the potatoes as gently as possible. Refrigerate.
- 06 For the vinaigrette, combine the chopped celery, shallots and peppers in a bowl and season with cider vinegar, piparra pickling liquid, olive oil and salt.
- 07 Remove one tentacle and cut in 3 pieces. Arrange the potato salad on the bottom of the plate and the well-charred octopus slices on top. Drizzle with a good amount of vinaigrette and finish with a light dusting of paprika. Garnish with micro leaves and yogurt dots.

THANK YOU

A heartfelt thank you to TLN's Culinary Collection partners for graciously sharing the recipes featured in this booklet and for your participation and support of the Culinary Collection.

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