



José Santaella
fine cooking



BIO

José Santaella is the chef-owner of JSB Cooking Group, the most prestigious catering company in Puerto Rico whose clientele includes the 'who's who' of Puerto Rican society. Since establishing his business in 1992, this admired and talented chef lived between Barcelona, New York and San Francisco and trained with some of the most renowned chefs around the world including Ferrán Adrià at el El Bulli, Eric Ripert at Le Bernardin and Gary Danko when he worked as chef of the Dining Room at the Ritz-Carlton, San Francisco.

His most recent work includes his collaboration in a book where he is featured as one of nine Master Chefs of the Caribbean by the name of "Puerto Rico: Grand Cuisine of the Caribbean" written by Jose Luis Diaz de Villegas. Also, very noticeable indeed have been his latest fine cooking catering to clients such as Oprah Winfrey, Moët Hennessy Louis Vuitton Group and the wedding of singer Marc Anthony to former Miss Universe, Dayanara Torres, in Puerto Rico among other where he has been highly recognized for his excellent cooking.

José is a passionate chef whose talent for cooking dates back since he was nine years old when he first cooked a cherry jubilee for guests at his house, an event which he remembers dearly. Today, that passion combined with the entrepreneurial drive that characterizes him has inspired him to develop a new venture in fine dining called "Verdura" his restaurant scheduled to open in Spring 2009 at the epicenter of a very important farmer's market 'La Placita' in Santurce, Puerto Rico where he also has his workshop.

When asked how he would define his cuisine José says: "My style of cooking is between classic and modern, very simple but sophisticated of the highest quality".

José attended Barry University in Miami and holds a communications degree from Sacred Heart University in Puerto Rico.

Jose lives in San Juan, and enjoys singing, traveling and collecting cookbooks.





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Passion Fruit Soup with Goat Cheese Ice Cream and Tarragon

Serves 6

Passion Fruit Soup

1/3 cup sugar

1 ½ cups water

1 cup white wine

12 passion fruits, pulp only

1/2 cup lemon juice

1 ½ cups orange juice, freshly squeezed

Goat Cheese Ice Cream and Tarragon

2 cups heavy cream

½ cup milk

2 tablespoons fresh tarragon leaves, minced

4 egg yolks

1 tablespoon sugar

3 tablespoons light sugar syrup

5 ounces goat cheese, softened

This is a spectacular dessert which combines the tastes of passion fruit, cheese ice cream and orange juice. If fresh tarragon is not available, substitute with dried.

Passion Fruit Soup

Place sugar, water and wine into a small heavy bottomed sauté pan. Cook over medium heat until it begins to acquire color. Add the passion fruit pulp, and the lemon and orange juice. Cook 2 to 3 minutes and remove from heat. Let cool.

Blend the passion fruit syrup in a blender until pureed. Strain through a fine sieve and refrigerate, covered, until serving.

Goat Cheese Ice Cream and Tarragon

Prepare a large bowl full of ice water.

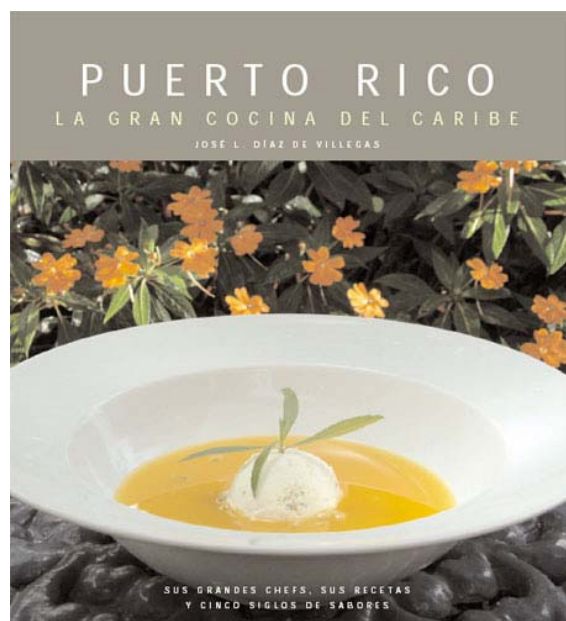
Place the cream, milk and 1 tablespoon of tarragon into a saucepan. Bring to a boil. Remove from heat.

Place the egg yolks and sugar in a bowl and beat an electric beater until thickened and light in yellow color. Slowly add some of the hot cream to warm the eggs. Stir. Pour in the rest of the hot cream, stir, and cook for two to three minutes or until the mixture coats the back of the spoon.

Place the sugar syrup and goat cheese in another bowl. Add the cream mixed with the eggs and beat with a wire whisk, until soft. Strain through a fine sieve. Add the remaining tarragon and cool over the bowl of ice water. Freeze in an ice cream machine. Keep frozen until serving.

Presentation

Put a ball, a cone, or cylinder of ice cream in the center of a soup plate. Surround with passion fruit soup.

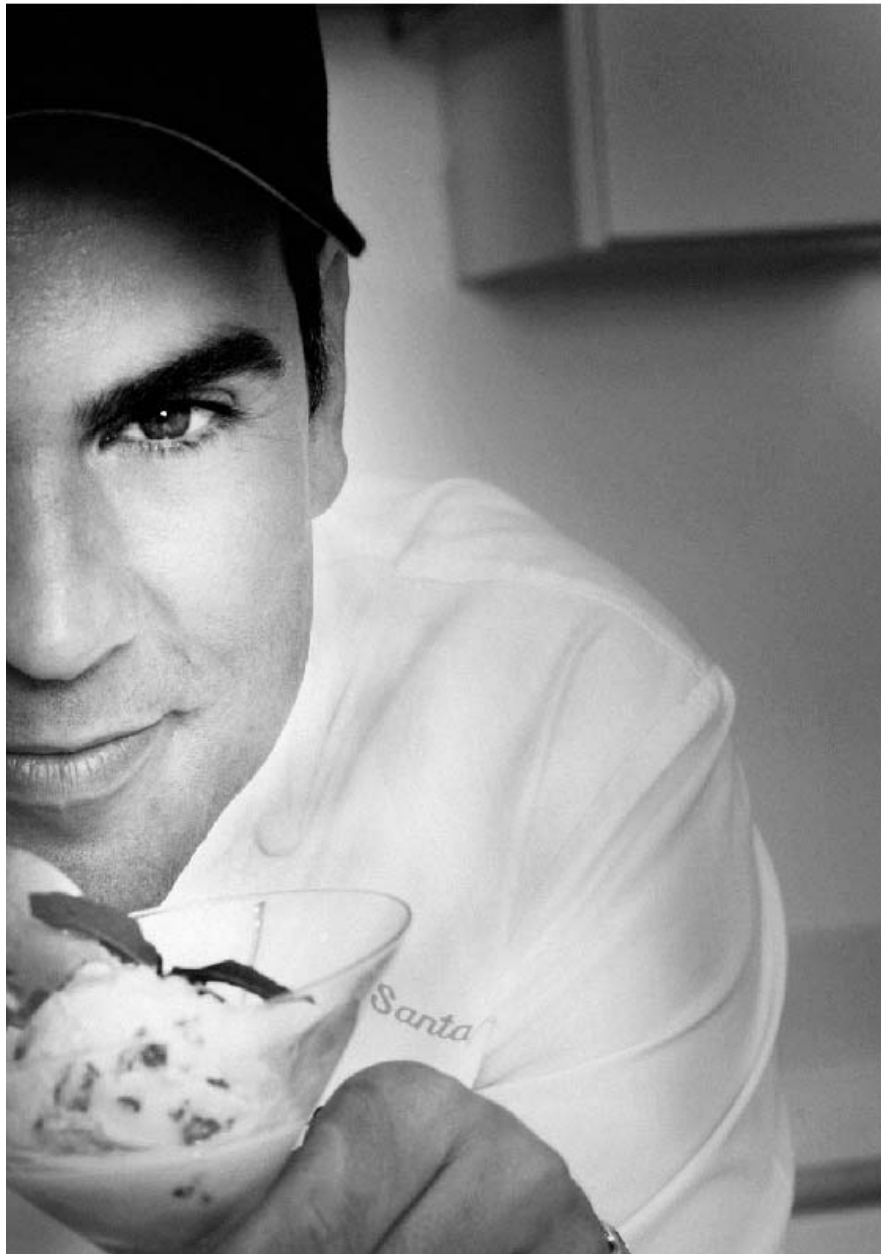




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