Darmstadt, November 3rd, 2016. Actual studies say that travelers choose their holiday destination on four main factors: experience, exceptional flora & fauna, value for money and culinary. Culinary is quite interesting: When you taste a foreign dish, you taste the ingredients, the land and in a way also the people. A reason for us to showcase different local chefs and their signature recipes. Bon Appetit!
Fabio Castiglioni from Milano Scala, Milan, Italy

Chef Fabio Castiglioni developed the concept Green & Glocal for the first Zero Emission hotel in Milan, the Milano Scala. Green & Glocal means to enhance local and regional products in a dimension of offer to international guests. Fabio creates innovative dishes from selected ingredients and recipes of the good Italian tradition that are elaborated with wisdom and skills. Vegetarian and vegan dishes are offered daily and the impressive garden on the 6th floor delivers all fresh herbs for the restaurant. The garden reminds Fabio of his childhood when he helped out his grandfather and father at the families garden. Each day, the Italian is searching for new techniques, commodities and materials. Music, humor and curiosity compose the inspiration for his creations.

Spaghetti Carbonara style with artichokes

Ingredients:
Hard wheat Spaghetti
2 eggs
1 pot artichokes (cooked)
200g Pancetta
100g fresh, grinded parmesan
sea salt, pepper
Mint leaves

Cook the Spaghetti 7 minutes in boiled water. Mix the eggs, a bit of cooking water and pepper pinch, then add the Spaghetti and mix it again. For this recipe we are using the Jar cooking method. You need a hermetic jar to put the Spaghetti in order to be cooked in a bain-marie. Add the artichokes and the pancetta you sautéed before and continue mixing. Then add parmesan cheese and a pinch of salt and mix it again. Put the Spaghetti and the sauce in the hermit jar. Add some fresh mint leaves and close the jar. Cook for at least 10 minutes in Bain-Marie in already boiling water. With the jar cooking method, the heat gradually intensifies and remains inside the jar, preserving all flavors. To avoid the pot and the Jar stick together put a napkin between them. Remove the jar and place it on a plate!
Executive Chef . Thanawut Chawanut (Eak) from Tongsai Bay, Thailand

Chef Eak brings a wide range of culinary skills in Western, Thai and Asian fusion. At 34 years of age, some would consider him for being an Executive chef, however he deserved it for his drive, ambition and pure passion for food! Eak started as a Cook Helper and over the past twelve years has worked his way up through 5 star resorts in Phuket and Krabi. Joining the Tongsai Bay in 2015, he started to create his own dishes and sights to bring more refined Asian influence creep into the classic menu.

Khao Yum Pak Tai

Ingredients:
210 Grams Jasmine Rice
350 g Shrimps
¼ Cup Roasted Coconut
1 Tbl Kaffir Lime Leaf Chopped – 1 grm
1 Tbl Lemongrass Sliced – 6 grm
1 Tbl Large Red Chilli Sliced
1 Tbl Sator – 6 grm (if out of season use long beans)
1 Tbl Bean Sprout – 12 grm
1 Tbl Pomelo – 12 grm
1 Tbl Sour Green Mango – 10 grm
2 Tbl Boodoo Sauce – 40 grm
1 ½ Tsp Palm Sugar
½ Cup Lemongrass – 100 grm
2 Leaf Kaffir Lime
1 Tsp Chili Powder

Heat on medium heat and add lemongrass and kaffir lime leaf. Once boiling add palm sugar and reduce heat until syrup like. Allow to rest and cool then separate sauce from lime leaf and lemongrass.

Mix cool rice with dried shrimp and coconut (reserve a good pinch of coconut for the
Chef Faiz Idres from Coco Palm Dhuni Kolhu, Maldives

Faiz Idres is a charismatic man by all means. He comes from a large family, which is not usual at the Maldives. Faiz came to Male for further studies after completing grade seven at his native island Eydhafushi. But the family expected him to work to earn his keep, so his dreams getting a higher education were dashed. With 16 years, he started to work on a resort on Farukolhufushi washing plates in the kitchen. Because of his knowledge of English, he soon became important internally. His kindness and convivial personality led him to opportunities to be trained abroad, meaning working in Japan, Australia, New Caledonia, Mauritius, Indonesia, Malaysia and Thailand. His hard work paid off in 2002 when he was promoted as executive chef at a property in Bali. Soon however, he came back to the Maldives. Today he heads at the [Coco Palm Dhuni Kolhu](#) a team of 52 staff.

Seared sea scallops with scented curry foam

Ingredients:
3 scallops
6 Cherry tomatoes
2 Tbsp. Guacamole
1 orange
2 Tbsp. Olive oil
1 bunch basil leaves
6 pieces pink pepper corn
2 Tbsp. Curry spices mixed

Method:
Sear the scallops in a large non-stick skillet with olive oil, Season the scallops with
salt, curry spices and cook for three minutes. Prepare guacamole paste and roast the tomatoes. Serve the scallops mounted on a slick slice of orange with guacamole, roasted cherry tomato and drizzle with curry dressing. Garnish with the fresh basil leaves and decorate with pink peppercorn. This dish can be served either hot or cold.

Devinson Louisa from Morena Eco Resort, Curacao

Devinson Louisa, better known as Dave is 27 years young and started working as a cook after he finished his Cook study on Curacao. Dave is working for the Morena Resort for four years now. Because of the responsibility he took, his self-dependence way of working and the quality he deliver, he climbed up soon and became Sous Chef.
Since he was young, he loved cooking as well as his little daughter does now too. They are baking cookies together and both love it. When Dave have a day off or finished his work, he still loves to be in the kitchen at home, making a nice dinner for his loving family.

Stewed Salt fish

Ingredients:

1 pound stewed fish without bones
3-4 spoon oil
1 onion
1 chopped tomato
½ red bell pepper
2 garlic cloves
1 teaspoon ketjap manis
¼ teaspoon complete seasoning
¼ teaspoon vinegar
¼ teaspoon cumin powder
6 spoons water
1 teaspoon tomato paste

Preparation:

1. Rinse the salted fish with a few times with fresh water to unsalt it. Put the fish in a bowl with water for at least 2 hours. Drain the water.
2. Cook the fish in fresh water for 15 min.
3. Drain the water and spit the salted fish. Put it aside.
4. Heat the oil in a frying pan and stir the onion, tomato, bell pepper, and garlic. Stir fry and add the spices.
5. Add the salted fish and stir fry.
6. Add the tomato paste, water, vinegar and let it simmer for 10 minutes on a low heat.
7. Serve the salted fish with local ‘Funchi’ or rice, with baked banana.

The German Green Pearls GmbH with place of business in Darmstadt, Germany unifies international tourism companies that support environmental protection and demonstrate social commitment. Thereby, Green Pearls is the first holding company worldwide that consolidates sustainable hotels, a destination and restaurants in a global data source.

Among the criteria of admission to Green Pearls, are a sustainability plan on management level, sustainable architecture, comprehensive water, energy saving and waste recovery measures, the use of seasonal and regional ingredients in the kitchen, as well as a large commitment for the social balance in each of the vacation regions.

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