

Chef Lance Corralez



Executive Chef/ Consultant
Cooking With Corralez (CWC)
www.cookingwithcorralez.com

Throughout his extensive career in Los Angeles, Award-Winning critically acclaimed chef Lance Corralez has put his unique spin in all aspects of culinary arts while not compromising the taste of his cuisine. He credits his cuisine to cooking with simple ingredients while not sacrificing the taste of the food. As a result of his refusal to compromise on quality of food, image of the restaurant and overall passion for cooking, Corralez is well known in the industry for building some of the best restaurant profits by at least thirty percent. Some of these landmark restaurants include Micky's West Hollywood, Dukes Coffee Shop on the Sunset Strip, and World Café. He launched several establishments throughout Los Angeles including Barbarella Bar, the trendy Silverlake neighborhood eatery that opened to praises to foodies and critics alike and Bex Grill, in the recently revitalized city of Lancaster.

In 2006, Corralez held the esteemed position as Executive Chef at the Abbey in West Hollywood where he oversaw a kitchen staff of 35 and exceeded profits beyond expectations of the management. As a result of his success at the Abbey, Corralez parlayed his experience into executive management while consulting for a variety of establishments ranging from BBQ to gourmet take-out, and even launching the food program at Angeles National Golf Club. Additionally, Corralez has also been cooking privately for some of Hollywood's biggest stars in film and television and as a result, expanding his knowledge in and out of the kitchen.

A native Angelino, Corralez has been cooking for over 28 years in and around Southern California. His resume and experience are simple and clear: Corralez incorporates skill with a vast understanding of different cuisines and restaurants concepts to produce profits. A self-taught chef, Corralez developed a love of cooking at an early age; he began experimenting in the kitchen as a young boy spending his days at the Original Brown Derby where his mother worked as server.

Working and learning his way through the L.A. restaurant scene, Corralez' first prominent position as chef was at the Broadway Bar and Grill in Santa Monica. Other notable stints followed, which led him to Executive Chef at the famed Morton's restaurant where Corralez was the esteemed chef and the mastermind behind fourteen Vanity Fair Academy Award parties, serving to A-list talent ranging from

Robert DeNiro, Tom Cruise, Tom Hanks, Arnold Schwarzenegger, Halle Berry, Goldie Hawn, Charlize Theron and studio executives including Barry Diller and Marvin Davis. Corralez also served as Executive Chef at Echo Park's legendary Taix French Restaurant. Aside from working at established restaurants, Corralez also served as General Partner and Executive Chef at Pasadena's Old Town Bakery adding entrepreneur to his resume and has also been published in Mary Lou Henner's self-help book.

Additionally, Corralez held the Executive Chef title at Bar Celona and Smittys Grill (both in Pasadena), as well as at the Bel Air Bay Club in Pacific Palisades. He was a primary consultant to *Food from the Hood*, a student owned natural foods company that raised college scholarship funds for LA's inner city residents enabling them to become entrepreneurs. The program, a source of great pride for Corralez, was awarded Newsweek's American Achievement Award.

Since 2010, Corralez has also been serving as a consultant for some of Hollywood's leading executives and celebrities in film and television. Most recently he assisted in the food styling of the successful feature "Little Fockers," where he helped design many of the turkeys used for the infamous dinner scene. He also assisted in creating unique foods for scenes in NBC's hit series "Parenthood."

In 2011, Corralez created original recipes for "National Blueberry Pancake Day," where he served the cast and crew of the Fox hit show "Glee," some of his signature pancakes. In April, Corralez was prominently featured in the NBC reality competition series "The Next Great American Restaurant," where he was paired with an aspiring restaurateur hoping to franchise a restaurant concept. This June, Corralez will be featured at the 6th Annual LA Wine Fest where he will be a part of the Robert Mondavi Discovery Wine Tour, offering food pairings to guests and a live cooking demonstration. Corralez will also mark National Strawberry Shortcake Day on June 14 with appearances in San Diego on "San Diego News in The Morning," on The CW and in Los Angeles on the KCAL/KCBS News.

When he is not in the kitchen, Corralez consults with a variety of corporate clients including Baby Badd Ass Burgers, Driscoll Berries, and Chambord Spirits about their food pairings, image in Hollywood and maximizing unique opportunities.

For more information please visit www.cookingwithcorralez.com.

Recipes

1. Cold Mussels with Fruit Salsa: Paired with Robert Mondavi Winery Fume Blanc

Mussels

1 lb. Green Lip Mussel (black will work also)
4 cups water
½ Lemon
½ Onion skin on diced
2 Stalks Celery diced
2 Carrots diced
1 Bay leaf

Salsa

4 Strawberries diced small

2 Green onions diced small
1 Peach diced small
¼ Red onions diced small
2 Roma tomatoes diced small
1 lime juiced
1 Serrano chile diced small (no vein or seeds)
1/8 teaspoon Sambal Chile Paste
Salt and Pepper to taste

Preparation

In a strainer, place the mussels and rinse with cold water to clean. In a medium size stock pot place the water, onion, celery, carrot, bay leaf and lemon. Bring this to a boil over medium heat. When the mussels open turn the flame off and take the mussels out of the court bouillon. Let cool for 15 minutes. Then take the half of the shell off the mussel and place the meat of the mussel on the one side. Place the mussels on a plate and in the refrigerator to chill (about 2 hours). While these are cooling in a medium size bowl combine all the ingredients for the salsa. Gently mix with a spoon. Take the mussels out of the fridge and place about a ½ teaspoon of the salsa on each mussel.

2. Braised Short Ribs on Crostini with Aged Blue Cheese: Paired with Robert Mondavi Private Selection Meritage

Ingredients:

2 lb Boneless Chuck Short ribs
2 teaspoon Kosher Salt
2 teaspoons Smoky Spanish Paprika
½ teaspoon Ground Black Pepper
1 teaspoons Granulated Garlic
½ teaspoon Dried Basil
2 cups chicken Stock
2 teaspoons Tomato Paste
¼ cup Olive Oil
½ Onion Diced
2 Carrots peeled and diced
2 Stalks Celery
1 Bay Leaf
½ Cup Red Wine
1 Baguette cut at an angle into 1/8 inch pieces

Preparation:

Combine the salt, paprika, pepper, granulated garlic, and basil in a small bowl. Dust the short ribs with the spice mixture. In a large sauté pan over medium heat, add the olive oil. When the oil begins to smoke a little, add the short ribs. Brown the short ribs on all sides. Preheat the oven to 375 degrees. When they are brown: place the short ribs in a baking dish, about six inches deep. Add the onions, celery and carrots sauté until lightly glazed. Add the tomato paste, bay leaf and cook for 5 minutes all over a medium flame. Deglaze the pan with the red wine, reduce this by half. Then add the chicken

stock and bring to a boil. Then place this mixture over the short ribs and cover. Cook in the oven for 3 hours. Before you take the ribs out, check to make sure that they are very tender so when they cool you can pull them apart easy. Then take the rib out of the liquid and let cool for 1 hour. Save the juice from the short ribs so you can reheat them in their juices before serving them.

While the short ribs are cooling you can make the crostini's. Preheat the oven to 400 degrees. Dip the bread in the olive oil and place on a cookie sheet. Bake for 10 minutes or until golden brown.

When you pull the short ribs apart: place meat in a medium sauté pan, with some of the liquid that the short ribs cooked in. Cook over a medium flame, until it comes to a light boil. Turn down the flame to a low simmer. Place on top of the crostini and garnish with some blue cheese

Chef Tin Vuong



Tin Vuong's background is grounded in the culinary arts. Notably, he opened the St. Regis property in Dana Point, Calif. Since then he has worked to open Sapphire Restaurant and Gourmet Shop with his mentor Chef Azmin Ghahreman. Chef Tin's culinary style has come from his native Chinese roots to his classic French training.

His travels to China, Southeast Asia and Europe have led him to create a more global approach to his cuisine and allowed him to experience new foods around the world.