



PRINCESS CRUISES

escape completely®

The Princess Cruises® dining experience

From elegant specialty restaurants to themed buffets on deck, our world-class chefs create freshly prepared cuisine from scratch using tantalizing ingredients to satisfy no matter the time of day or night.

Introducing the culinary celebrities of Island Princess®



KLAUS BAUMGARTEN
Executive Chef

Born in Germany and one of 12 children, Klaus discovered his passion for cooking whilst spending time with his mother. Following in the footsteps of his older brother, Klaus became an apprentice chef in a small local restaurant. After spending a few years working in different restaurants, Klaus worked at Switzerland's Suvretta House Hotel in St. Moritz. He then decided to see more of the world on a three-year journey with Sheraton hotels.

In 1988, Klaus experienced working on his first cruise ship and has been hooked on a life at sea ever since. In August 2008, Klaus joined Princess Cruises and has served on Ruby Princess, Emerald Princess and Crown Princess. As Executive Chef on Island Princess, Klaus proudly leads a world-wide team of talented chefs and cooks.

When at home on vacation, Klaus enjoys traveling, visiting friends all over the world, and collecting cookbooks that explore the history of food.



Ignazio D'Agostino
Maitre D'Hotel

Ignazio was born and raised in the South of Italy on the Adriatic coast in a small village near the sea called Molfetta. He graduated in Bari at the Catering school, A.Perotti, a well-established and renowned culinary school in the south of Italy. After school for four years, he gained experience in Elba Island in a five-star le Acacie hotel where he worked his way up swiftly until attending Chef de Rang position in the Dining Room. In March 1984, Ignazio was introduced to Sitmar Cruises by a friend. True to spirit, he set himself a challenge by starting his carrier at sea in the position of Junior Waiter on board the Fair Sky, the actual Pacific Sky. In early 1988, Sitmar Cruises merged with Princess Cruises and since then he has sailed through the ranks on many Princess vessels. With his determination and dedication, he achieved his goal as Maitre d'hôtel on board the Coral Princess. Having explored the world, Ignazio's favorite itinerary is British Columbia and Alaska. For him, the panoramic beauty and splendor of these places intensifies the realization of protecting this pristine environment. Ignazio calls Italy home and spends his vacation time enjoying his wife Raffaella his daughter Rossana and his son Alessio. Just for the pleasure of his home life, taking his Shitzu Bella for walks in the misty morning air. His main hobby is going out with friends on his five-meter fishing boat.

Princess Cruises Recipes

Minestrone Soup

9 cups water
9 cups beef broth
1 48-ounce jar Ragú Hearty Pasta Sauce
4 cups thinly sliced carrots
2 cups finely chopped onion
1 1/2 cups chopped celery
2 tablespoons minced fresh parsley
1 tablespoon basil
2 small bay leaves
3 cups frozen peas
3 cups ditalini, cooked and drained
Grated Parmesan cheese

In a large saucepan, combine first 9 ingredients; simmer 40 minutes, stirring occasionally. Add peas and ditalini; simmer 10 minutes, or until vegetables are tender. Discard bay leaves. Serve soup with cheese.

Caesar Salad

1 7/8 pounds Romaine lettuce
Dressing
2 teaspoons Garlic paste
5 each Anchovy fillets
Salt, as needed
Black pepper, as needed, ground
2 fluid ounces Pasteurized eggs (whole or yolks)
2 fluid ounces Lemon juice, or as needed
5 fluid ounces Olive oil
5 fluid ounces Extra virgin olive oil
5 ounces Parmesan cheese (or as needed) grated
15 ounces Croutons

1. Separate the romaine into leaves. Clean and dry thoroughly. Tear or cut into pieces of necessary. Hold refrigerated until ready to serve.
2. To prepare each salad, mash about 1/8 teaspoon of garlic paste, 1/2 anchovy fillet, salt, and pepper into a paste. Add 2 teaspoons of egg and 1 teaspoon of lemon juice. Blend well. Add 1 tablespoon of each oil, whisking to form a thick dressing. Add 1 to 2 tablespoons of grated Parmesan and 3 ounces of the romaine. Toss until coated.
3. Serve on chilled plates. Garnish with 1 1/2 ounces of croutons.

Princess Cruises Recipes

Linguine Spinach Pesto

1 pound Spaghetti, Linguine, or Thin Spaghetti, uncooked
1 10-ounce package frozen spinach, thawed, well-drained
2 tablespoons vegetable oil
1/4 cup grated Parmesan cheese
2 tablespoons chopped parsley
2 cloves garlic
1/2 teaspoon salt
1/2 teaspoon dried basil
2 tablespoons butter or margarine
1/3 cup water
4 ounces crumbled Feta cheese

Prepare pasta according to package directions; drain. In blender or food processor, combine spinach, oil, Parmesan cheese, parsley, garlic, salt and basil. Blend at medium speed or process until finely chopped. Melt margarine in water. With blender or processor running, gradually pour in melted margarine mixture until blended. Toss with pasta. Sprinkle Feta on top and serve.

Cherry Tiramisu

1 cup Ricotta cheese
1 cup confectioners' sugar
1/4 cup sour cream
1/4 cup coffee liqueur
1 1/2 cups shortbread cookie crumbs (about 30 2-inch cookies)
1 21-ounce can cherry filling and topping
Grated chocolate for garnish (optional)
Fresh mint leaves for garnish (optional)

1. Combine Ricotta cheese, confectioners' sugar, sour cream and coffee liqueur in a large mixing bowl; mix well. Set aside.
2. In the container of an electric blender or food processor, process cookies, in small batches, until finely crushed.
3. Remove 6 cherries from cherry filling; reserve for garnish.
4. To assemble dessert, spoon 2 tablespoons Ricotta cheese mixture into each of six (8-ounce) parfait glasses. Add 2 tablespoons cookie crumbs to each glass; top each with 2 tablespoons cherry filling. Repeat Ricotta, crumb and cherry layers. Finish each serving with an equal portion of the remaining Ricotta cheese mixture.
5. Garnish with reserved cherries, grated chocolate and mint leaves, if desired. Let chill 2 to 3 hours before serving.

Tasty tidbits

Under the supervision of the Executive Chef and Maitre D'Hôtel, the following crew members prepare and serve all of the tasty cuisine onboard Island Princess:

From the galley

Executive Sous Chef	x1
Administration Assistant	x1
Sous Chef	x4
Crew Chef	x1
Chief Butcher	x1
Chief Baker	x1
First Cooks	x14
First Pastry Chef	x3
Second Cook	x21
Second Pastry Chef	x3
Third Cook	x19
Third Pastry Chef	x2
Provision Master	x1
Ice Carver	x1
Assistant Cooks	x12
Galley Supervisor	x1
Asst. Galley Supervisor	x1
Dishwashers	x52
Assistant Butcher	x2
Assistant Baker	x1
Assistant Provision	x5
Galley Helper	x14

From the dining room

Asst. Maitre d'Hotel	x1
Head Waiter	x6
Buffet Supervisor	x8
Waiter	x70
Asst. Waiters	x30
Buffet Steward	x67

The flavors you crave

Every day, our dedicated team of chefs carefully prepares the authentic, flavorful food served in each of our elegant dining venues onboard.

Each dish is skillfully made from scratch, from our signature pastas to our homemade pizza to the bread and rolls that are baked fresh three times daily.

Whether you're tasting a crisp tossed salad or cutting into a juicy, tender steak, you can rest assured that every great-tasting meal has been created using only the freshest and highest quality ingredients, delivering mouthwatering flavors to your taste buds whenever you desire.



This adds up to a grand total of 515 crew members dedicated to providing you with an unforgettable onboard dining experience.

It has been a pleasure having you onboard with us and we look forward to sailing with you again soon.

Until then we wish you a Buon Appetito!