

# Culinary Portfolio

from Marco Morandini

My name is Marco Morandini, an experienced Head/Sous Chef currently working on Mein Schiff 5. I have over 14 years of international fine dining and cruise ship experience, holding a PhD as well as all required maritime certifications (STCW, Ship's Cook Certificate, Hygiene Level 3).

I am now looking for a new Sous Chef position. I bring strong culinary leadership, a fine dining background, team coordination, and a hands-on mentality.



## **Beef tartare :**

Beef tartare is a classic dish made from finely chopped or minced raw beef, typically seasoned with ingredients like onions, capers, mustard, Worcestershire sauce, and fresh herbs. It's often served with a raw egg yolk on top and accompanied by toast or crackers for a rich, flavorful bite



## **Char tartare:**

Char tartare is a refined dish made with finely diced raw Arctic char, lightly seasoned with fresh herbs, citrus, and delicate accompaniments to highlight the fish's buttery texture and clean, subtle flavor.



## **Herb-Crusted Lamb Filet with Summer Blossom & Roasted Harvest:**

Lamb filet paired with a delicate stuffed zucchini blossom and a medley of roasted vegetables, creating a balance of tender, savory meat, floral lightness, and earthy seasonal flavors.



## **Vanilla Vibe:**

Crisp biscuit with a lush Bourbon vanilla cream core, served up with ultra-smooth homemade tonka bean ice cream. It's rich, aromatic, and just the right mix of sweet, bold, and buttery — like a classic dessert with a glow-up.

