

ASK & ANSWER

What is one of your proudest moments in your career so far?

“Winning Food Network’s Chopped was pretty

If you were given a 10 million dollar check tomorrow what would you do?

“After an amazing vacation I would come back to take over the world. As I get older I notice there is so much lacking in the education of our youth. Would love to set up some sort of program to encourage them to find their passions and think outside of the box when it comes to finding a job. It’s so important to let children be creative and a lot of communities simply just don’t have resources. Often times what you see is what you become so I would use the money to be the best person I could possibly be to inspire others to live their own passions.”

Being that cooking is a form of the arts it really is about creativity as well, what inspires you to come up with new dishes or new plating styles?

“Travels and trying new things inspires me, but so does New York City! I love cooking for clients with weird preferences because it’s a challenge to think outside of my usual box.”

What is your favorite style of food to eat, and what draws you to it? Is this also your favorite style to cook or is that different?

“Honestly I love everything, but latin flavors have a dear place in my heart from growing up in Southern California. Cooking wise I stick to fresh acidic and bright flavors, tons of lemon and salt in my food.”

With no specific time frame on either, what is a short term and long term culinary goal of yours at the moment?

“Short term I would like to create a business where I am providing meal prep to clients in the city but also mentoring and providing opportunities for young chefs to get their feet wet. Meal prep is very lucrative but a ton of work and it would be great to streamline processes. Long term I want to be a culinary educator in digital media. There has never been someone who looks like me in food media that doesn’t fall into some stereotype. Black and brown people come in many shades literally and figuratively and it’s about time media reflects that.”

What is one ingredient that you couldn’t see yourself living without?

“Well besides salt because that’s a duh I find myself reaching for a lot of garlic powder, especially in everyday cooking. Not meant to replace fresh garlic but garlic powder often adds a layer of flavor and it’s so easy to keep around.”