

Chef Chris Mascarin
The Culinary Institute of America at Greystone

Demonstration Chef Chris Mascarin executes public and private cooking demonstrations in the DeBaun Theatre at the C.I.A. Greystone campus.

Chef Chris has been educated at the Culinary Institute of America in Baking and Pastry Arts, and at Apicius - Istituto Culinario di Firenze, Florence – Italy in Professional Culinary Arts, Regional Cuisines, Wines, Pastry and Teaching Demonstrations. Chef Chris has a Bachelor of Arts degree from Brown University, Providence – Rhode Island. He has trained with chef/sommelier Genaro Napolitano and Chef Andrea Bianchini in Florence, Italy. Chef Chris is skilled in many facets of detailed pastry, baking, and fine dining operations.

Some of the highlights of Chef Chris' culinary career include:

- Baking & Pastry Chef – Wine Spectator Greystone Restaurant – Napa, California
- Executive Chef and General Manager – The Blue Parrot Restaurant, Catalina Island, California
- Wine Educator – Mumm Napa Winery, Napa, California
- Cuisseur de Chair and Cheese Monger – Dean & Deluca, Napa, California

Chef Chris' passion for food, minute attention to detail, and his genuine interest in communicating with his audience, assures that each demonstration is a success and enthusiastically received by participating guests.



PREPARATION IS EVERYTHINGSM
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Pork Tenderloin with Tropical Salsa

Brine:

1/4 cup Kosher salt
1/2 cup granulated sugar
4 cups cold water

In a bowl which will hold the tenderloins, dissolve salt and sugar in the water.

Tenderloin:

1. Remove silver skin. Soak tenderloins in brine for 8 hours. Remove and discard brine. Rinse and dry the tenderloins; set aside.
2. Preheat oven to 400°F.
3. Heat a sauté pan or grill pan over medium high heat, add oil and sear to add color, about two minutes. Transfer the meat to a roasting pan, insert thermometer and roast until temperature reached 145°F. Rest meat at least 5 minutes. Cut into medallions or cut diagonally into 1-inch-thick slices.

Note: meat should be slightly pink.

Salsa:

10 oz / 285 grams small-diced Pineapple
2 oz / 60 grams small-diced Red Onion, rinsed
1 tsp. minced Jalapeños
1 fl oz. Lime Juice
½ tsp. Lime Zest
1 fl oz. Canola Oil
2 tbsp. chopped Fresh Basil
Salt, as needed
Pepper, as needed

Combine all ingredients, and allow flavors to blend for one hour before service.

2555 MAIN STREET, ST. HELENA, CA 94574 □ DEMONSTRATION INFORMATION: (707) 967-2320

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