



Celebrates Latin food and culture in Toronto

Say HOLA to the Chefs of OLA!

Toronto, ON- In recent years, Latin American food has evolved to new heights in Canada, and **OLA: Of Latin America- 7 Chefs, 1 Kitchen, 1 Hot Night** is a dining experience that seeks to celebrate that by putting the culinary spotlight squarely on Latin chefs living and working in Toronto.

Preparing the evening's seven course Latin American feast are seven chefs- in order of the course they're creating:

- ❖ **Mario Cassini** – owner/chef of our event space Caju, Mario arrived in Canada in 1987 via his home town of Belo Horizonte in the state of Minas Gerais in Brazil. Named after the crimson and golden fruit with a cashew nut attached to its base, Caju is Mario's expression of the flavours of Brazil, and of his desire to share that as well as his heritage with anyone that walks through the restaurant's welcoming doors.

Cocktail and Passed Canapés: Caipirinha (featuring organic Porto Morretes Cachaça) with bolinhos, pao de queijo, and a moqueca shrimp shooter

- ❖ **Marina Queirolo** – Artisanal empanada maker and owner of Sûrkl Empanadas, Marina brings us a taste of her native Buenos Aires, Argentina. She supports the local food movement by using local farmers' seasonal produce in her no-shortcut empanadas. This former marketer and graphic designer believes in integrity in every bite.

Seasonal Mini empanadas with a fresh salad in an empanada dough cup

- ❖ **Luis Valenzuela** – is the chef at Toronto's Torito Tapas Bar, where the Guadalajara, Mexico-born native creates new tapas dishes to tempt the palate. A protégé of Mark McEwan, Valenzuela appeared in McEwan's "The Heat" series on the Food Network Canada and is as enamoured with Latin food as he is with good cooking.

Octopus salad with artichokes, Ontario fingerling potatoes, and spicy citrus dressing with baby cilantro

- ❖ **Carlos Fuenmayor** – “La Cocina de Las Americas” is Carlos’ preferred style of cooking and it’s what he does best at his catering company, Sabrosito. He has cooked for luminaries including Canada’s Governor General Michaëlle Jean and Latin food authority Maricel Presilla. His Colombian-Venezuelan roots are as integral to him as making la buena comida.

Trio of Arepas- Carne mechada (shredded beef), reina pepiada (chicken), and a tricolour arepa of: queso fresco, tomatoes and albahaca (basil)

- ❖ **Steven Gonzalez**- is a first generation Canadian with Colombian parents, which explains why his first language is Spanish. Steven has been cooking since he was fifteen and owns/operates Latino 5 Spice Catering. Ceviche (citrus cured fish) is his specialty and he’s passionate about preparing what he calls “Modern Latino” dishes. He’s worked under Latin American greats like Miami’s Chef Doug Rodriguez and loves a good Colombian cumbia.

La Pausa/Palate Cleanser- Granita of Lulo (aka “naranjilla” is a tropical fruit from Northwestern South America)

Oxtail Sancocho- a Colombian inspired consommé with plantain ravioli, lime and bananito

- ❖ **Jose Hadad** – hails from the megatropolis of Mexico City, where his grandmother declared “this boy is going to be a chef!” at the tender age of 11. As the owner/chef of Frida Restaurant & Bar in Toronto, his classic culinary training and his love of fine Mexican food meld into one harmonious existence.

Cornish Hen in mole Poblano with rice, frijoles refritos and toasted sesame seeds

- ❖ **Elizabeth Rumebe** – of Alpine Bakery in east Toronto was born in Chilpancingo, in the state of Guerrero, Mexico. She came to Canada 12 years ago after working as both a graphic artist in Mexico and Master Cake Decorator (wedding and specialty cakes are her forte). Elizabeth is an award-winning cake designer who brings a special, Mexican sabor to her specialty cakes.

Individual Tres Leches Cakes served with a piece of Carlos Fuenmayor’s ripe plantain, honey, pistachio and queso fresco cake.

Our Evening’s Sommelier:

- ❖ **Drew Innes**- There’s nothing better than a full, rich, huge Spanish wine for this Latino vino-loving sommelier who teaches at Toronto’s George Brown College. Drew has presented his viniferous findings to groups such as the Asian Foodprints International Conference last May at the University of Toronto. He takes wine seriously, but remembers it’s all about having fun on the palate too.

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