WE SHOP.
WE TEACH.
WE CLEAN.

YOU EAT.
YOU TALK.
YOU LEARN.
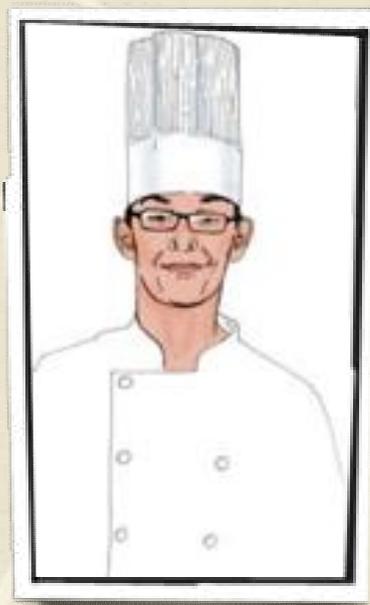
NICOLAS DEVENELLE
EXECUTIVE CHEF

Culinary Academy

MARACUYÁ
BEACH CLUB

Passion for flavors

Cooking Classes
A delicious experience and an appetizing time!
Learn how to cook great regional dishes.
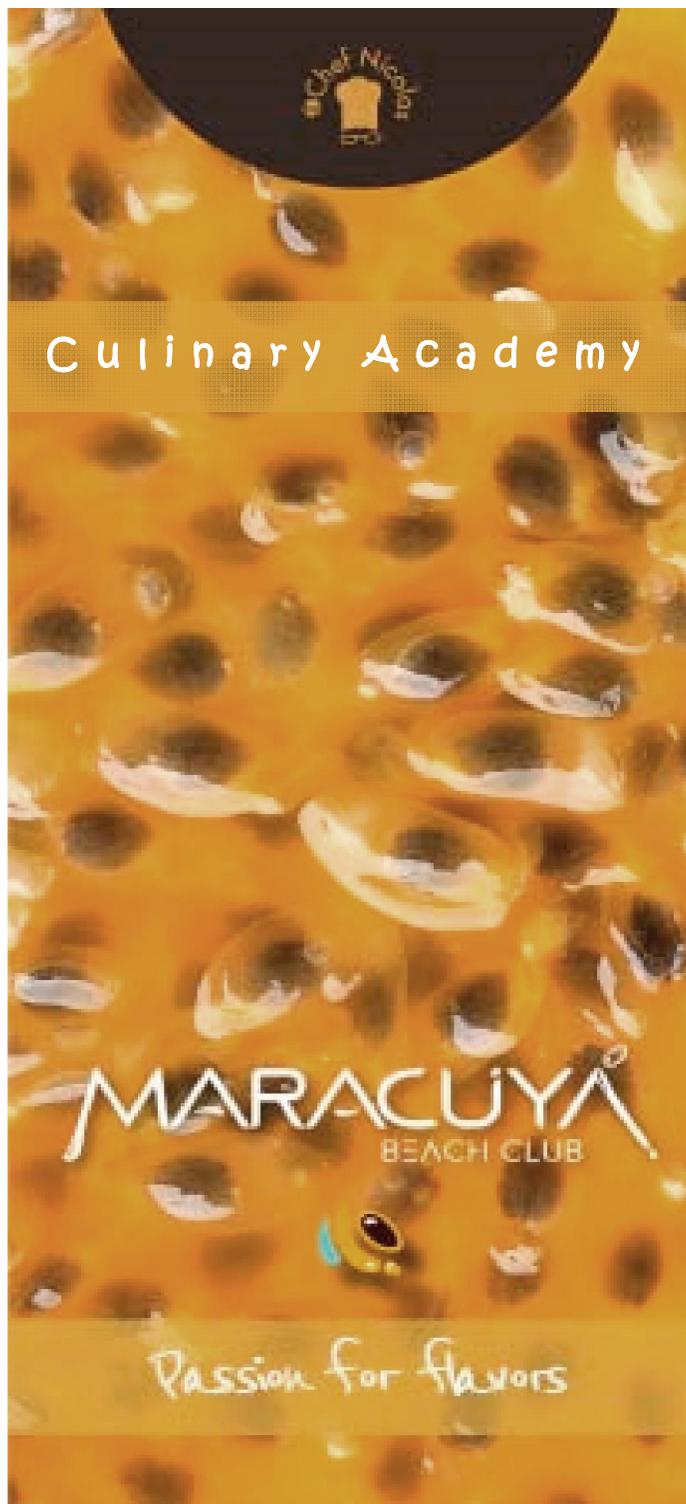
Chef4U
PRIVATE SERVICE

Maracuya Restaurant

Culinary Academy

Enjoy an interactive culinary experience with one of the Chef from Guanacaste Chef4u.
The Chef will teach you some culinary tips and serve you a 3 *course tasting meal.

VEGETABLES PICADILLO

6oz. Potato, diced
6oz. Carrot, diced
6oz. Chayote, diced
6oz. Zucchini, diced
6oz. Onion, diced
6oz. sweet bell pepper, diced
3 garlic head, smashed
¼ Olive oil
1oz. cilantro, chopped
½ Lt chicken stock
1 tea spoon Achiote
1 cup Lizano sauce

SNAPPER A LA TALLA

4x6 oz. Fresh Red snapper filet
2oz. of mayonnaise
6oz. of diced tomatoes (seeded)
1oz. of freshly chopped cilantro
Juice from one lime (or lemon)
4 Banana leaves

LAVA FLOW

Semi Sweet Chocolate	240 gr / 8oz.	
Melted Butter	240 gr / 8oz.	
Powder Sugar	240 gr / 8oz.	
Egg Yolks	96 gr / 3pcs	
Whole Eggs	240 gr / 4pcs	
All Purpose Flour	120 gr / 4oz.	

VEGETABLES PICADILLO

Using a risotto pan, add the oil, fried the garlic, onion, sweet pepper and then add the potato, carrot, zuchini and Chayote, mix the ingredients during 3 minutes, then add chicken stock and the achiote paste.
 Season with Lizano sauce, salt and pepper.
Add the chopped cilantro and lime juice just before serving.

SNAPPER A LA TALLA

In a bowl, mix the mayonnaise, the diced tomatoes, the lemon juice and the cilantro. Add some salt and freshly ground black pepper. Season the snapper on both side and then marinade with the first mix. Cut the banana leaves in rectangular shape (8x5 inches) and place the snapper in the middle. Add some marinade on top of the snapper and fold the banana leave. Bake it for 8-9 min at 380F.

LAVA FLOW

Melt the chocolate over Bain Marie with butter
Fold in sugar, Fold in flour
Add eggs little by little
Measure 5 oz. per cup
Bake at 380 ºF for 10-12 min, until done
Let cool down for a minute
Plate up