



WE ARE DELIGHTED TO BRING YOU A SPECIAL EDITION OF OUR NEWSLETTER AS WE CELEBRATE THE REMARKABLE ACCOMPLISHMENTS OF CHEF QUIARTE, THE WINNER OF TOP CHEF 2022 IN DENVER, COLORADO.



Originally from Torreón, Coahuila, Chef Quirarte pursued his culinary studies at the renowned Instituto Culinario de Monterrey in the vibrant city of Monterrey, NL.

After spending 17 years in Monterrey, NL, Chef Quirarte's culinary journey led him to Houston, Texas, where he had the opportunity to establish himself and showcase his talent. It was during this time that he received a life-changing invitation to compete in the second edition of Top Chef Hispanic, held in the captivating city of Denver, Colorado.



*Drawing on his passion for seafood and an unwavering commitment to his craft, Chef Quirarte showcased his culinary expertise and creativity throughout the competition.*

His unique ability to fuse diverse flavours and techniques while staying true to his Mexican culinary heritage and his love for wood-fired cooking set him apart. In a fierce battle among talented chefs, Chef Quirarte emerged as the well-deserved winner of Top Chef Hispanic 2022.

Since his triumph, Chef Quirarte's life has taken a radical turn. Numerous job offers from various cities across the United States have come his way, but destiny led him to EL TORO MEXICAN RESTAURANT, where he currently serves as the esteemed Kitchen Manager. Located in Clute, TX, the restaurant provides Chef Quirarte with a platform to showcase his skills and passion for Mexican cuisine and wood-fired cooking.

Chef Quirarte would like to express his sincere gratitude to the Hispanic Restaurant Association for their invaluable support and recognition of Hispanic chefs. Their

commitment to elevating the profile of Hispanic culinary talents is commendable. He also extends his heartfelt appreciation to the organisers of Top Chef Hispanic, as well as individuals like Vice-president Selene Nestor and President Mr. John Jaramillo of HRA, for their dedication and unwavering belief in the potential of Hispanic chefs.

Chef Quirarte's triumph in Top Chef 2022, his dedication to his craft, and his unwavering commitment to showcasing the diversity and excellence of Hispanic cuisine make him an inspiration to aspiring chefs and culinary enthusiasts alike. We congratulate him once again on his well-deserved victory and wish him continued success as he continues to make a mark in the culinary world.



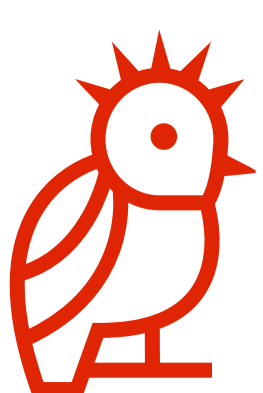
**I am thrilled to share my recent adventures as Chef Fernando Stovell, the chairman of The Quetzales Guide, during my journey to explore Hispanic eateries across the United States.**

With a specific focus on Nevada and California, I embarked on research trips throughout April and May 2023, aiming to uncover the most exceptional establishments that beautifully represent the rich culinary traditions of the Hispanic community. Accompanied by my wife Maricarmen, HRA President John Jaramillo, and our friends Narciso and Sheleen, I had the incredible opportunity to discover new and remarkable places featuring talented chefs. These extraordinary findings will be celebrated and showcased in the upcoming edition of the Quetzales Guide.

The trips themselves proved to be incredibly enlightening, with California standing out as an especially impressive destination for Hispanic cuisine. From vibrant street food and delightful food trucks, markets to relaxed casual dining and elegant fine dining experiences, the diversity of establishments and restaurants I encountered was truly enchanting.

In addition to these explorations, I had the great honour of being invited as the chief judge at The Mexican consulate in California for a special 5 de Mayo event. This event was dedicated to celebrating a spirited competition to determine the best guacamole, while also paying homage to the glorious avocados harvested in Mexico.

Be sure to stay tuned for the upcoming edition of the Quetzales Guide, where you'll have the chance to explore the hidden gems and culinary treasures I discovered during my immersive journeys through the lively Hispanic food scene in Nevada and California. Get ready to embark on a flavourful adventure and uncover the richness of Hispanic cuisine in these regions. And remember, Arizona, New Mexico, and Texas will be the next stops on our gastronomic exploration.



*Thank you,*  
**Fernando Stovell**  
Global ambassador for Hispanic Restaurant Association & Chairman de Quetzales Guide.





# FILETE ZARANDEADO

*por Chef Jorge Quirarte*

## INGREDIENTES

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- FILETE DE HUACHINANGO
- 250 GRAMOS DE AJO ENTERO
- 200 ML DE ACEITE VEGETAL
- 3 CUCHARAS DE MOSTAZA
- 250 GRAMOS DE CONSOMÉ DE CAMARÓN.
- 200 ML DE ACEITE VEGETAL.
- 250 GRAMOS DE CHIPOTLE.

## PROCEDIMIENTO

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1. Para la elaboración de la salsa lo primero que vamos a hacer, vamos a freír los ajo en aceite hasta llegar, a que se doren por completo. Y ya que estén dorados, vamos a retirar y vamos a reservar el aceite
2. Ya que se enfrió el aceite vamos a licuar los demás ingredientes hasta formar una pasta con nuestros ingredientes.
3. Para la elaboración de nuestro pescado entero o ya sea filete vamos a cubrir con las pasta que hicimos en la licuadora.
4. Lo ponemos en la parrilla, y con una brocha le vamos untando la mezcla que hicimos anteriormente. Ojo si es un filete cuidado con no dejarlo más de 12 minutos en el fuego ya que podemos a llegar recocer nuestro pescado.

