



Peruvian Chef Spices up UAlbany - Albany, NY

When culinary expertise and passion combine with an exuberant student population, magic happens. That is exactly what occurred during UAlbany Dining's latest *Global Chef* visit in February.

Peruvian Chef Piero Orezza showcased his talents at four dining events on campus. Some featured menu items included chupe de camarones (Peruvian shrimp chowder) and lomo saltado (sautéed beef). Two desserts, a mulato sugar loaf and a passion fruit mousse, concluded the meal on a delicately sweet note. "My favorite was the chicken in cream sauce," commented student Sammantha Teller. "The spices were amazing!"

Chef Orezza's extraordinary culinary skills were apparent from the food, but what best illustrates this *Global Chef* is his genuine desire to please and engage his audience.

"It is important for me to prepare everything with the heart because cooking is my passion," commented Chef Orezza. Doing so gives satisfaction to customers and brings me great joy!"

During his brief visit, Chef Orezza not only worked his magic in the kitchen, but also on the floor. You could often find him engaging with students whenever possible – explaining the origin of the Peruvian dishes and asking them about their own traditions.

The *Global Chef* visit culminated in a showcase dinner at Indian Quad where the dining room was decorated with giant Peruvian-themed cutouts reminiscent of the rainforest and the country's Inca heritage. "The fun visuals and great food made this event even more appealing to students," said

Tim MacTurk, district manager for UAlbany Dining. “It’s all about creating memorable dining experiences, and we achieved that with the talents of Chef Orezzaoli.”

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