

# Dining on deck



BVI charter yacht crews share their favourite recipes

Cookbooks of every variety abound in the marketplace, usually themed by the cuisine of a country, or the culinary repertoire of a celebrity chef. However, it is not often in one book you get the signature dishes of 24 chefs from around the world, who happen to create their gourmet magic in the galleys of some of the finest charter yachts based in the BVI. *Dining on Deck*, a publication of the BVI Charter Yacht Society, was recently launched at their annual Charter Yacht Show at Village Cay in November. Participating chefs in signature *Dining on Deck* t-shirts were on hand to sign their recipe pages. If you missed the gala launch, the cookbooks are still available, although you may need to charter a crewed yacht to get the chef's signature.

The 72-page spiral bound cookbook is in a handy half page horizontal format. When spread open, it lays flat with a stunning colour photo of the completed creation on the left and the recipe with the chef's smiling face or the host yacht on the right. Divided into four sections: appetizers, salads, main dishes and desserts (including Ti' Punch and Trouble Terminator drinks), it is easy to zone in on a certain dish. In the back there is also a handy US and UK Translation and Conversion chart. Not everyone is aware that zucchini is also known as courgette or eggplant as aubergine.

Although many of these recipes have been hailed as worthy of five star restaurants, the charter chefs provision locally so that all the ingredients can be found in area markets. Appetizers include "Poke Maguro" (raw sushi grade tuna in a spicy marinade) or "Watermelon-Mango Gazpacho" garnished with Caribbean lobster. If that hasn't gotten your mouth-watering, there is an "Island Pork Tenderloin Salad" that is arrayed with avocados, papayas and pears. Main courses emphasize fish, and the three variations of Mahi from a roasted red pepper sauce to a kiwi-kalamata salsa, offer amazing variety. Desserts do not disappoint with a chocolate lovers "Rum Fudge Pie" to a light after dinner "Apple Lemon Brioche."

Director of the BVI Charter Yacht Society, Janet Oliver is thrilled with the collaborative effort of publisher, A Looking Glass, that has produced a delightful collection of recipes that showcase the talents and ingenuity of chefs who emerge from their galleys with world class cuisine.

*Dining on Deck* can be purchased at area stores. For more info go to [www.crewedyachtsbvi.com](http://www.crewedyachtsbvi.com)

– Jane Bakewell