



MANGO FESTIVAL

30th Annual MANGO BRUNCH



Allen Susser Chef Allen's Consulting

Chef Allen Susser is a James Beard Award winning Chef. He has a passionate commitment to local fresh ingredients. The *New York Times* called Allen the “Ponce De Leon of New Florida cooking”. His landmark restaurant Chef Allen's in Aventura changed the way people ate in Miami forever and affected how we all eat today. *Food & Wine* magazine named Chef Allen “One of the Best 10 Chefs in America”.

Chef Allen's Consulting (www.chefallens.com) is a boutique sustainable restaurant and hospitality consulting firm - providing strategic initiative, culinary resources, and innovative direction for the industry. One of his current projects is the world renown Jade Mountain Resort in St Lucia, West Indies. In addition, he is pioneering dark chocolate at Emerald Estate Vintage Chocolate a bean to bar authentically hand-crafted organic chocolate.

He was recently recognized by *Slow Food USA* with a Lifetime Achievement Award for his commitment to working with local farmers and food artisans. Susser was a chef spokesman for the National Mango Board and is a Culinary Ambassador for the Monterey Bay Aquarium for its sustainable seafood watch. He received an honorary Doctor of Culinary Arts from Johnson and Wales University. And received the President's Award for community service from Florida International University.

He is the author of *The Great Mango Book*, (Ten Speed Press, 2001), *New World Cuisine and Cookery* (Doubleday, 1995), *The Great Citrus Book* (Ten Speed Press, 1997) and *Green Fig & Lionfish, Sustainable Caribbean Cooking* (Mango Press, 2019). And his latest digital cookbook *Jade Mountain Gastronomy* (Story Farm, 2020) Find out more about his commitment to sustainability at his website www.greenfigandlionfish.com