

# TURKS & CAICOS MAGAZINE

SUMMER 2013

## Youri Zoon

only the best for the  
world champion

### Wedding wow

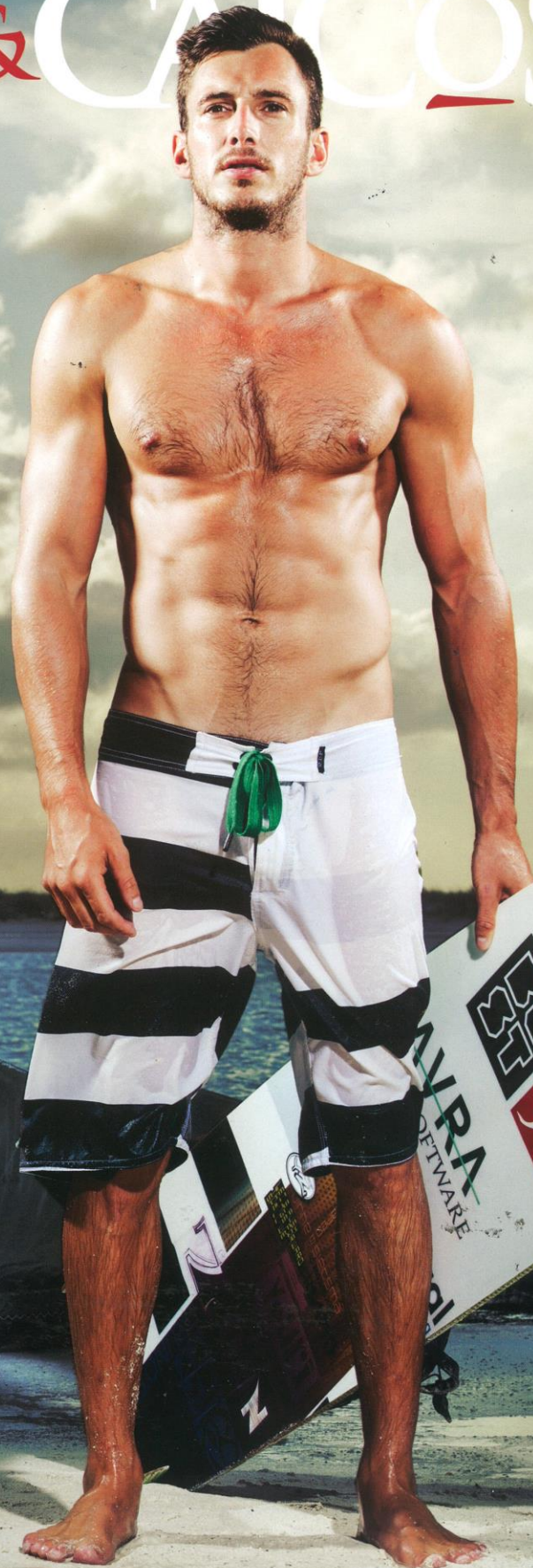
Expert planner Mindy Weiss  
Honeymoons in paradise

### Hang time

Top kiteboarders find it here

### Decadence

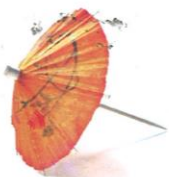
Culinary TCI does chocolate





# chef tiffany derry

## island vibes



**Q: What is your favorite "Umbrella" drink?**

**A:** Anything with coconut — Pain Killer!

**Q: You have an afternoon to spend on the beach, do you: read, swim, snorkel, or other?**

**A:** All the above, plus a massage on the beach.



**Q: Would you prefer to watch a sunrise or a sunset?**

**A:** Sunset.

**Q: Do you get a room with a kitchen while on island or have professionals cater to you?**

**A:** A room with a kitchen. If I see something I want to play around with, I can. It might be breakfast or a midnight snack, but I would cook every day for sure.

Tiffany Derry is many things, among them television personality, entrepreneur, restaurant consultant and teacher. In November, she will be adding Caribbean Food and Wine Festival guest chef to her long list of accolades. In preparation for the fall festivities, we asked her a few questions about her take on Turks and Caicos.

**Q: What local dining trends are you excited to try?**

**A:** I'm really excited to try some seafood that we don't see much in Dallas.

**Q: The Turks and Caicos Islands are known for two culinary contributions: Conch and the Caribbean Spiny Lobster. Have you worked with these ingredients before?**

**A:** I have worked with both before — I really enjoy conch salad. I like the acid and spice because it reminds me of a really fresh ceviche.

**Q: What are you most looking forward to learning about in your upcoming trip?**

**A:** I want to see what sets it apart from other islands and get a feel for the culture.

**Q: Some say Providenciales is the culinary capital of the Caribbean thanks to its great fine dining establishments but there are also a plethora of excellent local dining spots that deserve attention. How would you compare fine dining and casual dining?**

**A:** Well, casual dining spots usually don't have the same quality of ingredients as some fine dining restaurants. I don't believe just because you are a fine dining restaurant your food tastes better, but you should offer things that casual restaurants do not offer. The other big factor that sets them apart is service.

**Q: You're known for your flair for fusion. With so many trademark dishes like West Indian curries and jerk and strong flavors like coconut, mango, and sapodilla, what**



**type of cuisine do you think the local flavors would most easily fuse with?**

**A:** I love Thai food — and really just Asian food in general — but I could see so many Thai flavors fusing well.

**Q: You've mentioned passion and determination as requirements for this industry. Where is your passion determined to take you in the culinary world?**

**A:** Passion is big for me because it keeps me motivated. I believe that if I want to do something, I will do it. I won't stop until it's done.

**Q: You're working now with public schools to improve menus for students. How important do you think it is that children are not only exposed to good eating habits, but also to food outside of their culture?**

**A:** Yes, it's very important to make sure they understand the food they eat and why certain things cannot be eaten daily. It's not just about cooking a healthy meal, but teaching them how to eat better for life. If you are not exposed to different cultures, you may be hesitant to try different things and miss out on so many things in life.

**Q: Outside of having a great dining experience what activities are you most excited about getting into while you're on island?**

**A:** I want to get in that fabulous water!

## you're invited!

The third annual Caribbean Food & Wine Festival is set for the first weekend in November. Events include a dinner featuring Tiffany Derry and top international vintners, a Gourmet Safari, a street festival, and a beach cookout. Order tickets at [caribbeanfoodandwinefestivalci.com](http://caribbeanfoodandwinefestivalci.com).

