

UNITED STATES | SPRING 2025

No. 65

ROYAL PRESTIGE®

Magazine



**Fresh & vibrant
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Chef Omar Sandoval



Hello, Royal Prestige® Family!

It's that time of year again when we get to enjoy the freshest, most flavorful seafood. We thought it would be the perfect moment to share a special ceviche feature with you, packed with four delicious and nutrient-rich options to enjoy and share with your loved ones.

Get your knives ready for a **red fish ceviche (p. 12)**, whip up a quick **shrimp ceviche verde (p. 18)** that's sure to become your new favorite, or impress with a **Boca Chica-style ceviche (p. 14)** featuring the best Caribbean flavors. And, of course, we can't forget a gourmet **Peruvian ceviche with leche de tigre (p. 16)** to wow your guests.

A star ingredient of the season, without a doubt, is shrimp – versatile and delicious. In our article **"Shrimp That Sleeps... Goes Straight to the Pan!" (p. 34)**, you'll learn why shrimp is an undisputed favorite at the table, along with tips on how to handle it safely when cooking.

But that's not all! This edition also invites you to try a delicious **asparagus carbonara pasta (p. 26)** or, for dessert, prepare an amazing no-bake **berry cake (p. 28)** to bring a little extra love to the table.

This season, we also honor someone very special: Mom! We pay tribute to mothers who have shaped literature in our article, **"Maternal Voices in Literature" (p. 30)**, exploring how these characters have brought unforgettable stories to life, reflecting the unconditional love and strength only a mother can offer.

All that and much more is waiting for you in this edition. We hope you enjoy it! Get ready to put your culinary skills to the test with your Royal Prestige® products.

Happy cooking!



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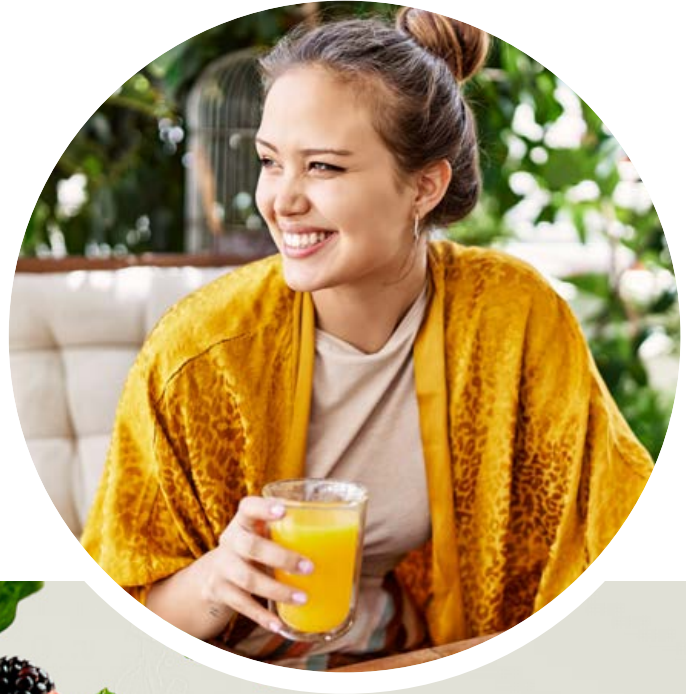
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Let yourself be inspired by the colors and textures of this season, and create delicious, unforgettable meals.



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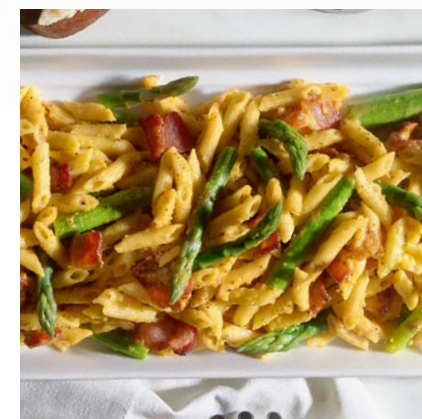
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**Maternal Voices
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Celebrate Mother's Day with books where she takes center stage and immerse yourself in their impactful stories.



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**Perfect Cuts for
Irresistible Salads**

Did you know that the right cut can impact both the texture and flavor of your ingredients?



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**Shrimp That Sleep...
Go Straight to the Pan!**

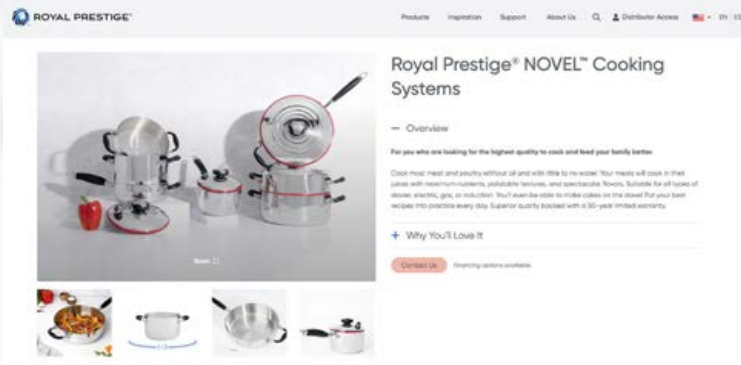
Discover everything there is to know about one of the key ingredients in Lent dishes.



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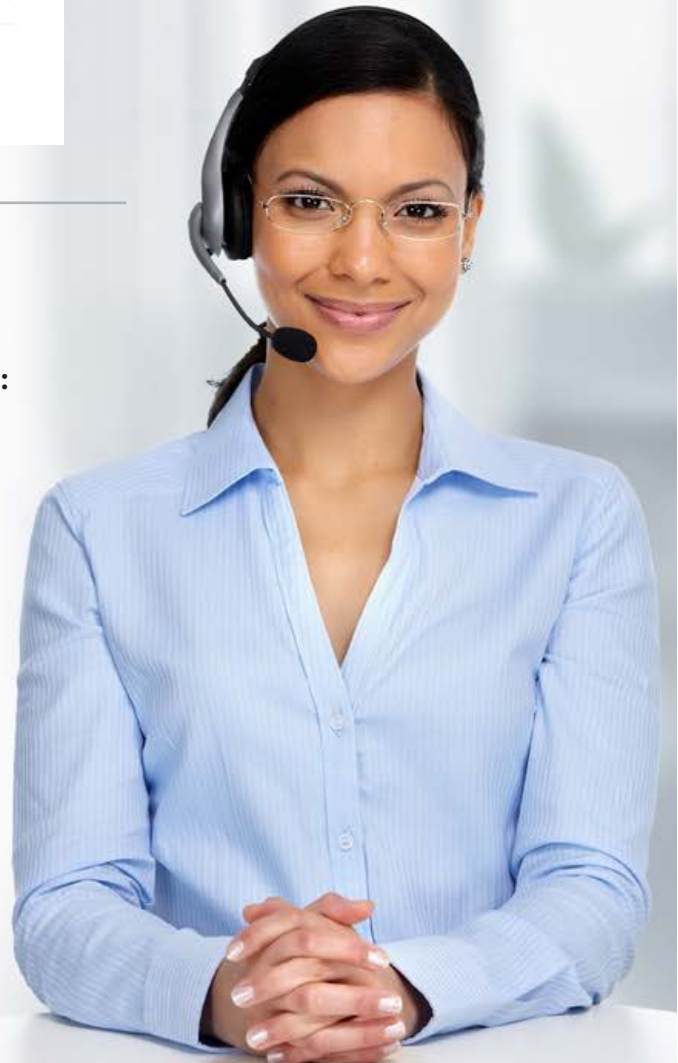
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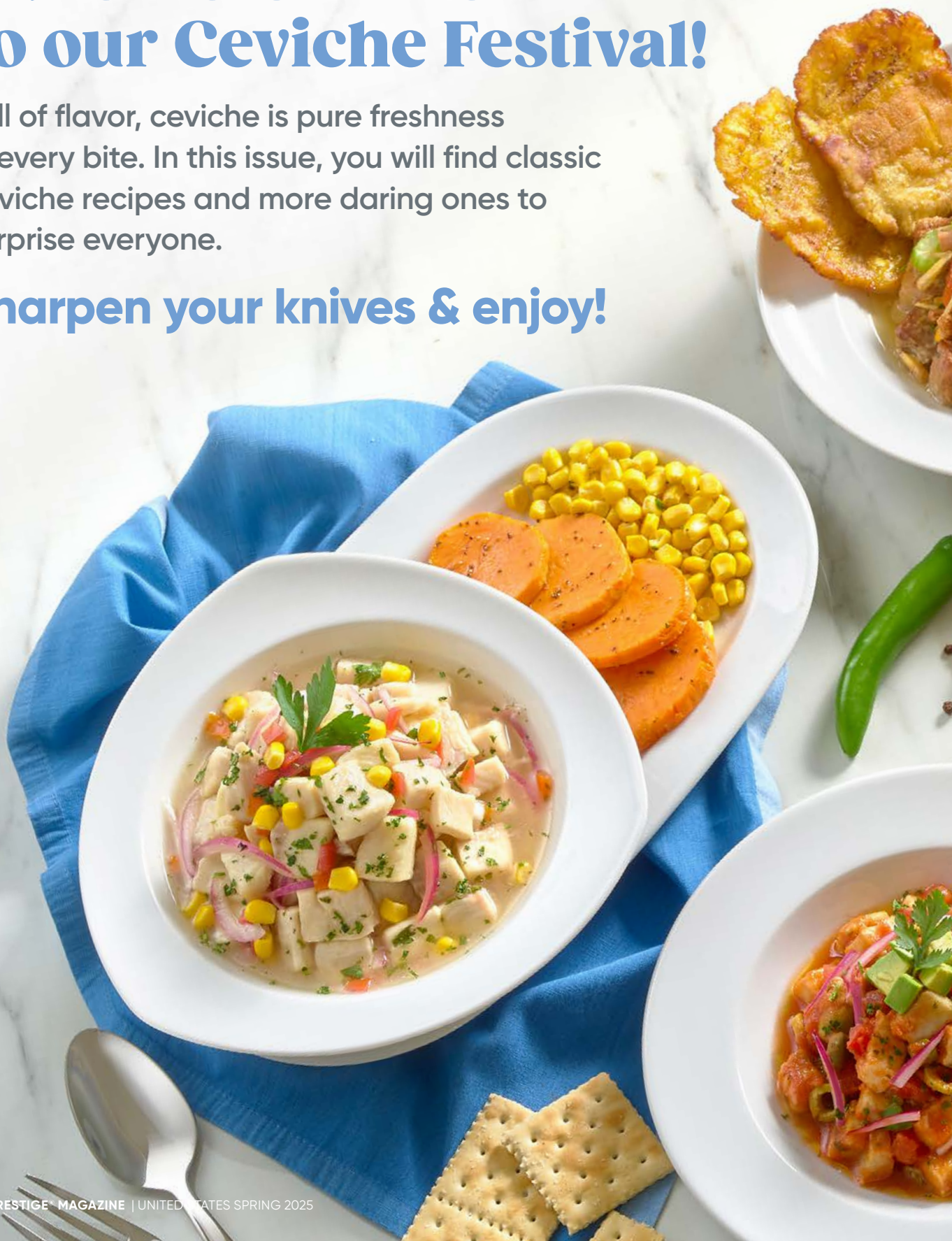


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Welcome to our Ceviche Festival!

Full of flavor, ceviche is pure freshness in every bite. In this issue, you will find classic ceviche recipes and more daring ones to surprise everyone.

Sharpen your knives & enjoy!







Red Fish Ceviche



Yield
6 portions



Royal Prestige® Benefit

Slice with razor-sharp precision and superior quality.



Time
40 minutes

Ingredients

2 lbs of mackerel fish
1½ cups of lime juice
1 red onion, thinly sliced
6 tomatoes, seeded and cut into small cubes
5 sprigs of cilantro, finely chopped
3 jalapeño peppers, seeded and cut into small cubes
¾ cup of tomato puree
3 tablespoons of olive oil
½ cup of capers
½ cup of green olives, sliced
Salt and black pepper, to taste

FOR SERVING:

Saltine crackers
Avocado slices

Instructions

- 1 Using the Royal Prestige® Chef's Knife, cut the fish into medium cubes.
- 2 In a bowl, combine the fish with lime juice, salt, and black pepper to taste. Refrigerate for 30 minutes.
- 3 Add the remaining ingredients, adjust the seasoning, and refrigerate for another 30 minutes.
- 4 Serve with saltine crackers and avocado slices.



Featured
Royal Prestige®
Cookware

Royal Prestige® Chef Knife

Boca Chica Style Ceviche



Yield
5 portions



Royal Prestige® Benefit

Enjoy an easy and delicious meal in minutes.



Time
25 minutes

Ingredients

1 lb of red snapper fillets, cut into medium cubes

1 cup of flour

Salt and pepper, to taste

2 tablespoons of vegetable oil

FOR THE *LECHE DE TIGRE*:

3 yellow chili peppers, thinly julienned

1 red onion, julienned

1 stalk of celery, finely chopped or sliced into thin half-moons

1 garlic clove

1 bunch of cilantro, leaves only

A pinch of fresh ginger, grated

Juice of 10 limes

FOR SERVING:

2 cups of toasted corn

Garlic *tostones* (fried green plantains)

Instructions

- 1 In a bowl, mix all the ingredients for the *leche de tigre* with the fish and let it rest for 15 minutes.
- 2 Remove the fish and drain it well.
- 3 In another bowl, add the flour, salt, and pepper. Coat the fish completely in flour and shake off the excess.
- 4 Lightly oil the Royal Prestige® Deluxe Easy Release 10" Skillet. Preheat over medium heat for 40 seconds.
- 5 Sear the fish pieces for 2 minutes, browning most of the sides. Remove and place on a paper towel to drain.
- 6 Serve the fish, topped with the *leche de tigre*. Serve with toasted corn and *tostones*.



Featured Royal Prestige® Cookware

Royal Prestige® Deluxe
Easy Release 10" Skillet





Peruvian Ceviche with *Leche de Tigre*



Yield
4 portions



Royal Prestige® Benefit

Blend with power
in seconds.



Time
35 minutes

Ingredients

FOR THE CEVICHE:

2 lbs of fresh fish (flounder or sea bass), cut into ¾" cubes

1 teaspoon of salt

½ red onion, thinly julienned

¼ cup of fresh cilantro, finely chopped

2 garlic cloves, finely chopped

½ teaspoon of ground pepper

1 or 2 yellow chili peppers (aji limo), seeded and finely chopped

FOR THE LECHE DE TIGRE:

1 cup of freshly squeezed lime juice

½ cup of cold fish stock

¼ cup of red onion, chopped

2 garlic cloves, chopped

A small piece of ginger, peeled and chopped

1 stalk of celery, chopped

½ yellow chili pepper (aji limo), seeded and chopped

Fresh cilantro leaves

1 teaspoon of salt

½ teaspoon of ground pepper

FOR GARNISH:

Fresh cilantro leaves

FOR SERVING:

Sweet potato, cooked and sliced

Corn kernels

Instructions

- 1 In the Royal Prestige® Power Blender Max, blend all the ingredients for the *leche de tigre* on high speed until smooth. Strain the mixture and refrigerate.
- 2 In a bowl, place the fish cubes, season with salt, and mix gently.
- 3 Pour the *leche de tigre* over the fish, making sure it covers all the pieces.
- 4 Add the remaining ingredients and mix well.
- 5 Cover the bowl with plastic wrap and refrigerate for 10 to 15 minutes.
- 6 Adjust seasoning before serving.
- 7 Garnish with fresh cilantro and serve with cooked sweet potato and corn kernels.



**Featured
Royal Prestige®
Cookware**

Royal Prestige® Power Blender Max



Shrimp Ceviche Verde



Yield
6 portions



Royal Prestige® Benefit
Blend with power
in seconds.



Time
40 minutes

Ingredients

1½ lbs of shrimp, cleaned and butterflied
1 cucumber, peeled, seeded, and cut into half-moons
½ red onion, thinly sliced
2 serrano chilies, seeded and cut into small cubes
1 cup of cilantro, finely chopped

FOR THE GREEN BLEND:

¾ cup of lime juice
2 tablespoons of olive oil
1 serrano chili
4 sprigs of cilantro
Salt and black pepper, to taste

FOR SERVING:

Tostadas
Avocado

Instructions

- 1 In the Royal Prestige® Power Blender Max, blend the ingredients for the green mix.
- 2 In a bowl, combine the rest of the ingredients with the green blend. Refrigerate for 20 minutes and adjust the seasoning.
- 3 Serve on tostadas with avocado.



**Featured
Royal Prestige®
Cookware**

Royal Prestige® Power Blender Max



Kebab with Pita Bread & Rice



Yield

9 to 10 portions



Royal Prestige® Benefit

Use multiple functions with just one pan.



Time

35 minutes

Ingredients

1 tablespoon olive oil

6 medium pita breads

FOR THE KEBAB:

2 lbs ground mixed meat

½ onion, finely chopped

6 sprigs cilantro, finely chopped

3 sprigs mint, finely chopped

3 garlic cloves, finely chopped

1 teaspoon paprika

1 teaspoon ground cinnamon

1 teaspoon ground cumin

Salt and pepper, to taste

FOR THE RICE:

1 cup basmati rice

3 cardamom seeds

Zest of ½ lemon

2 cups water

Salt, to taste

FOR SERVING:

Green salad

Tzatziki sauce

Dressing

Instructions

- 1 In a bowl, mix all the kebab ingredients well and refrigerate for 40 minutes. Divide the mixture into 6 or 8 portions and set aside.
- 2 Add the olive oil to the Royal Prestige® MultiPan and heat over medium-high heat for 4 minutes.
- 3 Add the meat and sear for 3 minutes on each side. Set aside.
- 4 Add the rice ingredients, reduce heat to medium, place the colander in the pan, and add the kebab.
- 5 Cover with the whistle knob closed and cook for 12 minutes.
- 6 Remove the lid, add the pita bread, and cook for 5 more minutes on low heat.
- 7 Turn off the heat and let it rest for 2 minutes.
- 8 Place the pita bread in the Royal Prestige® Warmer Pro to keep it warm.
- 9 Serve.



Featured
Royal Prestige®
Cookware

Royal Prestige® MultiPan

Lentil Soup with Plantains



Yield
8 portions



Royal Prestige® Benefit

Use multiple functions
with just one pan.



Time
35 minutes

Ingredients

½ lb chorizo, cut into
small pieces

1 cup white onion,
finely chopped

1 tablespoon garlic,
finely chopped

5 Roma tomatoes, diced

3 cups lentils, cleaned

4 plantains (green or unripe),
with skin and cut in half

¼ stick of butter

Water, to taste

Salt and pepper, to taste

FOR GARNISH:

1 sprig cilantro, finely chopped

FOR SERVING:

Corn tortillas

Instructions

- 1 Preheat the Royal Prestige® MultiPan on medium-high heat for 5 minutes.
- 2 Add the chorizo and cook for 4 minutes, stirring occasionally.
- 3 Add the onion, garlic, tomatoes, and lentils, and cook for another 3 minutes.
- 4 Cut each plantain lengthwise and spread some butter on the inside without damaging or removing the skin. Set aside.
- 5 Add water and season with salt and pepper to taste.
- 6 Place the colander in the pan, add the plantains, cover with the Redi-Temp™ Valve closed, and cook on medium-low heat for 25 minutes.
- 7 Turn off the heat and let it rest for 2 minutes.
- 8 Heat the corn tortillas and place them in the Royal Prestige® Warmer Pro to keep them warm.
- 9 Serve and garnish with cilantro. Serve with steamed plantain and corn tortillas.



Featured
Royal Prestige® Cookware
Royal Prestige® MultiPan





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Asparagus Carbonara Pasta



Yield
5 portions



Royal Prestige® Benefits

- Enjoy an easy and delicious meal in minutes.
- Blend directly in your bowls, pots and pans in just seconds.



Time
25 minutes

Ingredients

10 oz of short pasta (penne, ziti, or similar)

10 to 12 asparagus stalks

Cooking spray

8 slices of bacon, cut into 1" pieces

5 egg yolks

2½ oz of fresh grated Parmesan cheese

Salt and pepper, to taste

FOR GARNISH:

Basil leaves

1 oz of fresh grated Parmesan cheese

Instructions

- 1** In the Royal Prestige® NOVEL™ 4 QT Dutch Oven, cook the pasta according to the package instructions. Reserve ¼ cup of the cooking water.
- 2** Trim the tough ends of the asparagus and cut into approximately 2" pieces.
- 3** Spray the surface of the Royal Prestige® Deluxe Easy Release 12" Skillet with oil. Preheat over medium heat for 40 seconds.
- 4** Brown the bacon for about 4 minutes. Add the asparagus and cook over medium-low heat for an additional 3 minutes.
- 5** Add the pasta and mix well. Cook for another 5 minutes and turn off the heat.
- 6** In a bowl, combine the egg yolks and ¼ cup of pasta cooking liquid. Process with the Royal Prestige® Power Blender Go Plus using the Silicone Whisk.
- 7** Pour the mixture over the pasta and stir constantly until you achieve a creamy consistency.
- 8** Add the cheese, cover, and let rest for 3 to 4 minutes.
- 9** Serve and garnish.



Featured Royal Prestige® Cookware

Royal Prestige® Deluxe Easy Release
12" Skillet



Berry Cake



Yield
8 to 10 portions



Royal Prestige® Benefits

- Cook a delicious dessert on the stove, no oven required.
- Blend with power in seconds.



Time
18 minutes

Ingredients

1 cup refined sugar
2 cups sifted all-purpose flour
1 teaspoon baking powder
4 eggs
10½ ounces ricotta cheese or similar
1 cup blueberries
1 cup strawberries
2 tablespoons butter

FOR THE FROSTING:

10½ ounces cream cheese
½ cup icing sugar
¼ cup butter at room temperature
1 drop of red food coloring
1 drop of blue food coloring

FOR DECORATION:

1 cup raspberries
Mixed berries
Fresh mint leaves

Instructions

- 1** In a bowl, combine 1 cup of sugar, baking powder, and sifted flour.
- 2** In the Royal Prestige® Power Blender Max, blend the eggs with the ricotta cheese, then add this mixture to the bowl from step 1. Mix well using the Royal Prestige® Power Blender Go Plus and the Silicone Whisk, until you get a smooth consistency.
- 3** Add 1 cup of blueberries and 1 cup of strawberries. Pour the mixture into the pre-greased Royal Prestige® NOVEL™ 10.5" Skillet with 2 tablespoons of butter.
- 4** Cover the skillet and cook on low heat with the Redi-Temp™ Valve closed, until fully cooked.
- 5** Turn off the heat and let the cake rest with the pan covered for 15 minutes, then uncovered for 5 more minutes.
- 6** In a bowl, blend the frosting ingredients using the Royal Prestige® Power Blender Go Plus.
- 7** Unmold the cake and decorate.



Featured Royal Prestige® Cookware

Royal Prestige® NOVEL™ 10.5" Skillet

Maternal Voices IN Literature

BY LILIA MANCILLA



Still Born **Guadalupe Nettel**

This novel weaves together the voices of three women: Alina, Laura, and Doris. Each of them faces motherhood in different ways, reflecting on family, mortality, and human connections.



Child of the Dark **Carolina María de Jesús**

Based on the diaries the author wrote in the 1950s, this book tells the daily life in the *favela*, intertwined with themes of motherhood, a love for life, and her determination to continue writing.



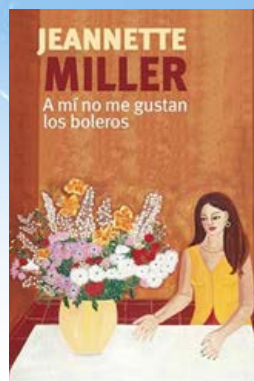
What Has No Name **Piedad Bonnett**

In this chronicle, the author delves into the circumstances surrounding the death of her son. It's an emotional rollercoaster full of questions, but one stands out: What do we do with the pain we feel?



For Mother's Day, we've carefully selected books that explore motherhood in various contexts: from intimate stories that address its challenges and complexities to narratives that showcase its strength and determination.

Through the writings of several Latin American authors, this literary journey honors the mother's figure in all its forms and nuances, reflecting the cultural and emotional richness of this experience.



I Don't Like Boleros
Jeannette Miller

A collection of short stories about different women facing everyday dramas related to motherhood, family, society, work, and emotions.



A Bob Dylan Song in My Mother's Planner
Sergio Galarza

A story of struggle, grief, and the triumph of light over darkness. Doris, knowing she has little time left, decides to reconnect with her youngest son as they embark on a journey together.



The Mother I Can Be
Paulina Simón Torres

This narrative follows the author's journey as she explores 21st-century motherhood. Without idealizing the experience, she shares her love and desire to be a mother despite the moments of loneliness and anger.

Sources: "Madres en la literatura, estos libros podrían inspirarte", El Sol de Córdoba. "Sobre la maternidad en tiempos de encierro", Page 12. "Seis libros que destacan a mamá en la literatura peruana", Pacífico.

Perfect Cuts

FOR

irresistible salads

BY SEBASTIÁN TORRES

When it comes to salads, the art of cutting is just as important as the ingredients you choose. A good cut not only highlights the colors and textures of your vegetables, but it also enhances their flavor. That's why, with our exclusive line of **Royal Prestige® Cutlery**, you can create irresistible salads with the perfect cuts.

The Science Behind the Perfect Cut: Why Does It Matter?

Professional chef and author of *The Science of Cooking*, Harold McGee, explains that cutting affects both the texture and flavor of food. A clean, precise cut preserves the cellular structure of vegetables, keeping them fresh, crunchy, and nutrient-rich.

Now, imagine cutting with knives designed to give you that professional precision. The **Royal Prestige® Cutlery**, with their stainless-steel blades and ergonomic handles, provide the control you need to make perfect cuts.



Tips for the Perfect Cut

Julienne for a Gourmet Look

Long, thin strips are perfect for carrots, bell peppers, and cabbage. Use the **Royal Prestige® Chef's Knife** to make uniform cuts that stand out in any bowl.



Thin Slices for Freshness in Every Bite

Tomatoes and cucumbers are salad classics. A precise cut with the **Royal Prestige® Paring Knife** ensures perfect slices without crushing their juicy interior.

The Secret Trick: The Pinch Grip

Every chef knows that a good grip is key for a flawless cut. The pinch grip – where your index finger and thumb hold the base of the blade while the rest of your fingers grasp the handle – gives you precision and control. Thanks to the ergonomic design of **Royal Prestige® Cutlery**, adopting this technique has never been easier or more comfortable.

Ready to take your salads to the next level?

Discover the difference a premium knife can make in your kitchen.

Salad as a Gourmet Experience

With these tips and the **Royal Prestige® Cutlery**, every salad you prepare will be a delight for both the eyes and the palate. Transform the simplest ingredients into sophisticated dishes full of texture, color, and flavor. Because a well-cut salad isn't just food – it's a celebration of your passion for cooking.



Royal Prestige® Cutlery Pinch Grip

Shrimp that sleep...

Go Straight to the Pan!

BY LEVI GAONA

Shrimp consumption is a hot topic. On one hand, it's a delicious ingredient with great nutritional value. On the other, excessive consumption can have negative health impacts. Join us as we dive deeper into this tasty treat.

Nutritional Value

Shrimp is an excellent source of lean protein, aiding in muscle growth. It contains vitamin B12 and nutrients such as Omega-3 fatty acids, which can be beneficial for your cardiovascular health.

The Dark Side

A downside of shrimp is its cholesterol content, which can be harmful, especially for those with hypercholesterolemia. Additionally, its high sodium content, combined with the salt added in dishes, can be counterproductive for those with high blood pressure.

Remember to clean shrimp thoroughly and remove the black "vein" along the spine using the **Royal Prestige® Peeler Knife**. This also helps avoid an unpleasant taste in your dishes.



The Best Option

We recommend enjoying shrimp as part of a balanced and healthy diet, with preparations that are low in sodium. Boost its nutritional benefits by serving it with vegetables.

Indulge in this ingredient during the Lenten season by opting for steamed or grilled preparations. Use your **Royal Prestige® Deluxe Easy Release** to cook them quickly.

Enjoy and nourish your family at the same time!



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