

Created by: Debra C, Argen

## Chef Juan Luis Ruelas Almazan Recipes - Casa Velas, Puerto Vallarta, Jalisco, Mexico



**Executive Chef and A&B Manager Juan Luis Ruelas Almazán** of [Casa Velas](#) in [Puerto Vallarta, Jalisco, Mexico](#) graciously shares his culinary vision and a delicious taste of the restaurant with his recipes for **Watermelon, Arugula, Feta Cheese, Mandarin Salad with Cassis Vinaigrette**, and **Snapper and Langoustine Adobo Pibil Style**. Bon Appetit!

We had the opportunity to meet Chef Juan Luis during a trip to Puerto Vallarta in late April 2014 when we took a Sensorial Workshop and Tequila Tasting with culinary pairings at Casa Velas, in their beautiful botanical garden.



**Chef Juan Luis Ruelas Almazán**

For Chef Juan Luis, his passion for cooking comes from his family, which led him to his chosen profession more than 16 years ago. He is originally from the Center of Puerto Vallarta, a famous tourist area known for its grand gastronomy.

For him, the kitchen is a work of art where the passion and the artist's personality and mood are reflected in his new creations. His profession as a chef has provided him with the opportunity to travel throughout Mexico. He received a culinary diploma in 2004, in recognition of the Abastur contest in Mexico City, and he has participated in two gastronomic festivals in Puerto Vallarta.

Created by: Debra C, Argen



### **Chef Juan Luis Rúelas Almazán and Sous Chef**

#### **Food Pairing at Tequila Tasting**

#### **Luxury Experience**

Who has inspired you throughout your career?

#### ***Chef Juan Luis***

*My passion and what I do day to day inspire and motivate me to do new things, like my father, who is also a chef.*

#### **Luxury Experience**

What is your favorite ingredient?

#### ***Chef Juan Luis***

*I like Asian products and mixing elements of Thai and Indian cuisine and merging them with the flavors of Mexico to create a fusion cuisine, "Mexican-Asian."*

#### **Luxury Experience**

When not working in the restaurant, what do you like to do in your free time?

#### ***Chef Juan Luis***

*I spend time with my family, and for that little time, the food is jealous, but quality time spent with my family is always best.*

#### **Luxury Experience**

Have you worked outside of Puerto Vallarta?

#### ***Chef Juan Luis***

*Yes, I have had the good fortune to work in Los Cabos, Baja California, Acapulco Guerrero, Mazatlan, Sinaloa, and Vera Cruz which was very interesting, as the Spanish influenced local cuisine of Puerto Vallarta is very particular.*

Executive Chef and A&B Manager Juan Luis Rúelas Almazan graciously shares a delicious taste of the

Created by: Debra C, Argen

restaurant with his recipes for Watermelon, Arugula, Feta Cheese, Mandarin Salad with Cassis Vinaigrette, and Snapper and Langoustine Adobo Pibil Style until you can visit Puerto Vallarta. Bon Appetit!

**Executive Chef Juan Luis Rúelas Almazán**

**Casa Velas en Puerto Vallarta, Jalisco, Mexico**

**The Menu**

**Watermelon, Arugula, Feta Cheese, Mandarin Salad with Cassis Vinaigrette**

**Snapper and Langoustine Adobo Pibil Style**

**The Recipes**



**Watermelon, Arugula, Feta Cheese, Mandarin Salad with Cassis Vinaigrette**

**Ingredients:**

200

Grams (7 oz)

Watermelon, cut into rectangles

10

Grams (0.35 oz)

Arugula

80

Grams (2.82 oz)

Mandarin Orange Segments

1

Ounce

Blackcurrent Pulp

Created by: Debra C, Argen

3

Ounces

Olive Oil

5

Grams (0.18)

Dijon Mustard

2

Grams (pinch)

Salt

2

Grams (pinch)

Black Pepper

Feta Cheese, crumbled

Method for the Cassis Vinaigrette: In a small bowl, mix the blackcurrent pulp, olive oil, Dijon mustard, salt, and pepper with a whisk until incorporated.

Salad Assembly: Place the rectangular pieces of watermelon in the center of the plate. Mix the arugula and a little feta cheese with a little vinaigrette. Create a tower on top of the watermelon pieces alternating arugula and mandarin segments. Finish with a little more vinaigrette.



### **Snapper and Langoustine Adobo Pibil Style**

Ingredients:

Created by: Debra C, Argen

500

Grams (1 lb)

Snapper

1

Langoustine

150

Grams (5.29 oz)

Achiote Powder (also called Annatto)

1

Orange

20

Grams (0.7 oz)

Salt

10

Grams (0.35 oz)

Black Pepper

50

Grams (1.76 oz)

Jalapeño

10

Ounces

White Vinegar

10

Ounces

Olive Oil

120

Grams (4.23 oz)

Pineapple, sliced

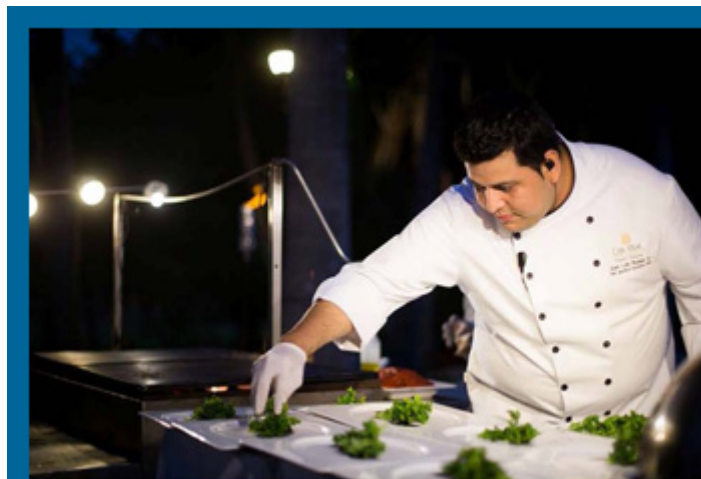
5

Created by: Debra C, Argen

Grams (0.18)

Fresh Rosemary, sprig

Method for Adobo: Place the following ingredients in a blender, achiote, salt, pepper, jalapeno, white vinegar, and blend. Slowly add the olive oil to make a thick dressing.



**Chef Juan Luis Prepping**

Assembly: Marinate the snapper and langoustine in the prepared achiote mixture, place in a 4-inch (10-cm ring mold) on a baking pan, and bake in a 350° F (180° C) oven for 12 minutes. Remove from the ring mold, and position on a piece of grilled pineapple, and garnish with a sprig of rosemary.

Read about the **Sensorial Workshop and Tequila Tasting** at **Casa Velas** in the **Destinations** section.



**Casa Velas**

Casas Velas is a luxury all-inclusive boutique hotel for adults only.

**Casas Velas**  
**Calle Pelicanos 311**  
**Fracc. Marina Vallarta**  
**48354 Puerto Vallarta, Jalisco**  
**Mexico**  
**Reservations: +1-877-418-3011**  
**From Mexico: +01-800-837-3982**

**CASA VELAS** | Puerto Vallarta  
Luxury All-Inclusive Boutique Hotel for Adults Only

Created by: Debra C, Argen

Other Parts: +52- 322-226-8670

Email: [reservations@velasresorts.com](mailto:reservations@velasresorts.com)

Website: [www.HotelCasaVelas.com](http://www.HotelCasaVelas.com)

Facebook: [www.Facebook.com/CasasVelasHotel](http://www.Facebook.com/CasasVelasHotel)

Please read other articles on **Puerto Vallarta, Mexico** in the **Hotels and Resorts, Restaurants, Spas, Chefs' Recipes, Adventures, and Gastronomy** sections.

For information on visiting **PuertoVallarta**, please visit the website: [www.VisitPuertoVallarta.com](http://www.VisitPuertoVallarta.com)

Follow **Puerto Vallarta, Mexico** on Facebook: [www.Facebook.com/PuertoVallarta](http://www.Facebook.com/PuertoVallarta)

Follow **Casa Velas** on Facebook: [www.Facebook.com/CasasVelasHotel](http://www.Facebook.com/CasasVelasHotel)

Follow **Luxury Experience** on Facebook: [www.Facebook.com/LuxuryExperience](http://www.Facebook.com/LuxuryExperience)