



Hi! I'm **Raquel**

I'm a personal chef that is dedicated to using quality ingredients to bring you and your family quality experiences. I have lots of options available, so please contact me if you're interested!

My **Philosophy**

"Food is a *magic* way to peoples' hearts, making *nutritious* and *delicious* meals to *nourish* the body and create *unforgettable* family memories."

Gallery

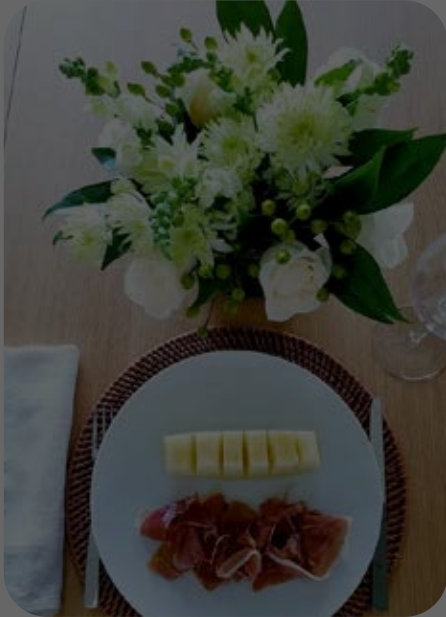
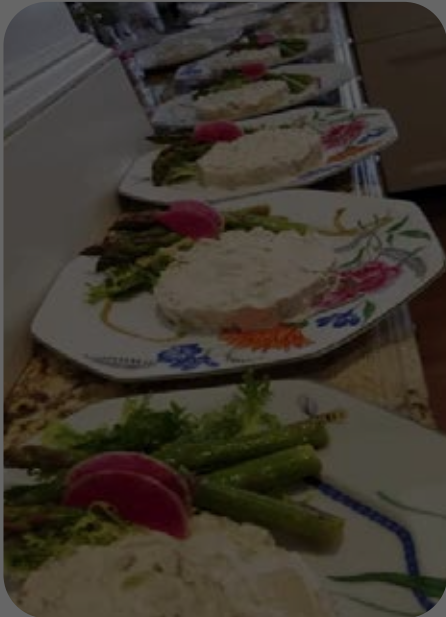
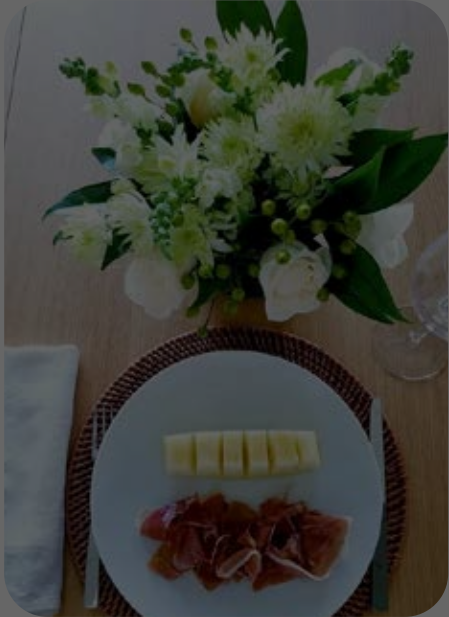


Gallery



Gallery

Dish



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Accolades

**"Exquisite presentation
and delicious food!
Our guests were thrilled."
- N.K.**

**“Raquel is the Best.”
- R.L.**

**"An outstanding chef who
fills my mother's home
with the smells and tastes
of delicious cooking."
- D.M.**



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"Raquel is the Best."



"An outstanding chef who
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- D.M.



- R.L.



Qualifications

I am a highly skilled chef that has been trained in various culinary fields.

2013

Le Cordon Bleu

Paris, France

Breads, Terrines, and Pastries Certification

2006

The New School

New York, New York

Personal Chef Master Class

2008

The French Culinary Institute

New York, New York

Grand Diplome with Distinction Award in Culinary Arts

2009, Intensive Training in Charcuterie

1994

IMFG

Brazil

Curso Technico em Economia Domestica

The National Restaurant Association,

New York Educational Foundation for ServSafe

New York, New York

Certification 5813412

Interested? *Contact* me!

Tasting Menu

First Course

Bacon and Eggs

Second Course

Macaroni and Cheese

Third Course

Fruit Loops

Fourth Course

Pop-Tarts with Garlic Aioli

Fifth Course

Four meals should be more than enough, don't get greedy

Dessert

A Rock

Welcome to the Tasting Menu. Here is some information on what to expect when you are interested in a tasting

Click on any of the *selections* to explore

Contact me to get a quote

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Pop-Tarts with Garlic Aioli

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Dessert

A Rock

First Course



King Salmon Sashimi with Yuzu Sauce, Cucumber-Seaweed Salad and Pickled Radish

Gallery

Entrees **Desserts** **Hors D'oeuvres**



Recent Instagram Posts



Blog Posts



September 9, 2019
Summer Tasting Menu



February 7, 2019
Winter Dinner Party



September 29, 2018
Cocktail Party Specialties



Raquel Teixeira

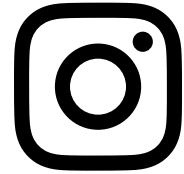
Awarded the Grand Diplome of Classic French Cuisine with Distinction and over 15 years of experience with many clients and families, I have sought to create exceptional menus, each according to the specific tastes, dietary requirements and expectations of my customers.

Starting on a dairy farm in Brazil, my family experience taught me that the preparation of meals, both simple or complex cuisine, created by hand is the path to people's hearts. As a New Yorker and U.S. Citizen, and I was honored to be featured in the 2010 book *Hopes, Dreams and Hard Times* where my experiences as a chef and Reiki practitioner are highlighted.

My basis of experience and credentials are from New York, from the New School of Culinary Arts (2006) and French Culinary Institute (2008), later expanded to le Condon Bleu Paris (2013) and extensive culinary training and research in Morocco, Thailand, Mexico, Spain, Portugal and France. I offer the complete spectrum of premier culinary tastes and techniques from each region.



Follow my socials!



Interested? Contact me!

Frequently Asked Questions

Q: Do you accomodate for vegan and special meals?

A: Yes, I can plan and prepare vegetarian, pescatari-an, and gluten-free meals as well as other special meal considerations

Q: Do you prepare formal dinners?

A: Yes. Formal multi-course meals are a specialty, including tasting menus according to client needs.

email: nyrapteixeira@yahoo.com

phone: (123) 456-7890

addr: 111 Main St., New York, NY 10021



Meet **Raquel**

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Menu

Blog

About



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Gallery





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Dish



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Accolades

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- N.K.

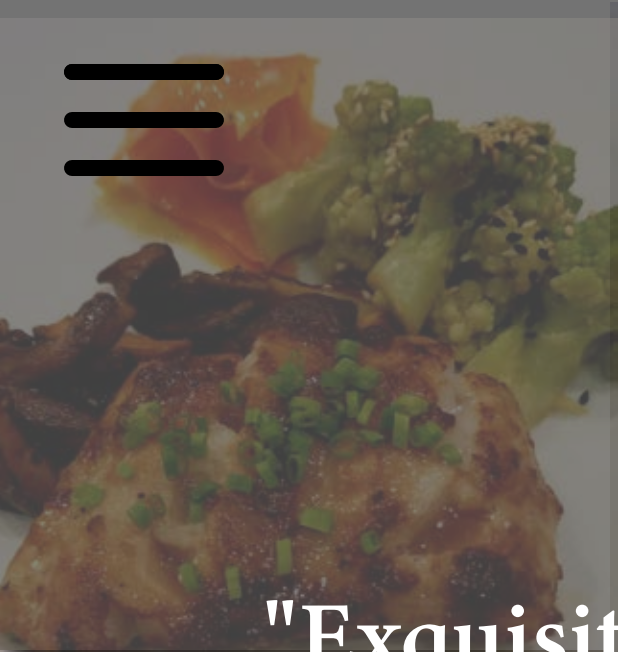
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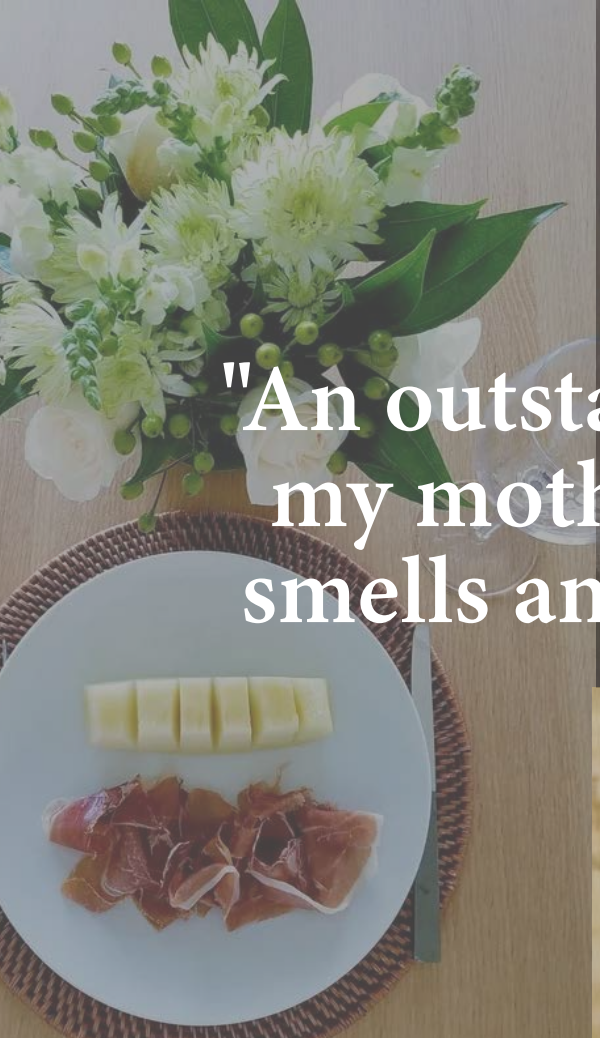
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Swipe to explore





Tasting Menu

First Course



King Salmon Sashimi with Yuzu Sauce, Cucumber-Seaweed Salad and Pickled Radish





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Entrees

Desserts

Hors D'oeuvres





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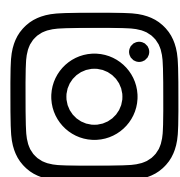
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I create meals according to client menu preferences, using specific sources and shop for the best, freshest ingredients according to their dietary requirements prepared in their kitchens. Meals served im-





Follow my socials!



Interested? Contact me!

Name

Email*

Message

email: nyrapteixeira@yahoo.com

phone: (123) 456-7890

addr: 111 Main St., New York, NY 10021

FAQ





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FAQ

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A: Yes, I can plan and prepare vegetarian, pescatarian, and gluten-free meals as well as other special meal considerations

Q: Do you prepare formal dinners?

A: Yes. Formal multi-course meals are a specialty, including tasting menus according to client needs.

Q: Do you cater?

A: As a personal chef, all meals are prepared at the client's kitchen and served "a la minute." Unlike catered meals, typically prepared in advance and transported to the site.

