

FOR IMMEDIATE RELEASE

## **Culinary Visionary Chef Candice Custodio Unveils "The Versatile Chef"**

[San Luis Obispo, CA, January 31, 2024] – Esteemed chef and culinary trailblazer, Chef Candice Custodio, is set to enchant food enthusiasts and home cooks alike with the launch of her eagerly awaited cookbook, "The Versatile Chef." Accompanied by the photography of Ariette Armella, this culinary guide promises not only a delightful array of recipes but also a narrative journey through Chef Candice's life and culinary adventures.

The genesis of "The Versatile Chef" was Chef Candice Custodio's desire to capture her distinctive voice and culinary style as she transitioned from the Executive Chef position at a local winery to reestablishing her private Chef business on the Central Coast. The book became a creative outlet during the rebuilding of her business.

While the book has been in the making for some time it was only until 2023 when the book started to take shape. Over the past year, as Chef Candice's popularity surged, fueled by requests from clients, friends, and readers of the San Luis Obispo Guide newsletter for her coveted recipes, the momentum for the book intensified. The realization dawned that the time was ripe to compile and share the diverse collection of recipes that define her culinary journey.

Inspired by Tamar Adler's "An Everlasting Meal," "The Versatile Chef" intertwines recipes with personal stories, creating a unique narrative experience. Each chapter and recipe is introduced by a tale, connecting the culinary creations to Chef Candice's life. The book goes beyond being a mere cookbook, providing substitutions, modifications, and storage tips for every recipe.

For example, one of Chef Candice's personal favorite recipes is included in the book, the Pineapple Upsidedown Cake.

"Looking back on the index of the books there are a lot of stories behind every recipe, but the Pineapple Upsidedown Cake is particularly close to my heart." Chef Candice states, "It is the first recipe I ever learned how to make probably back in middle school and it probably can be found to be one of the reasons I fell in love with cooking. This recipe exposed me to the science and technique behind cooking, this part is what continues to motivate me to cook today. The recipe has long changed since the days I made it from a box, but it still continues to be one of my most treasured recipes.

"The Versatile Chef" aptly reflects the book's overarching theme, emphasizing the flexibility and adaptability of Chef Candice's recipes. It symbolizes an invitation for readers to explore and experiment with their culinary skills.

While this project has been in Custodio's mind for a while, there have been challenges for it to come to fruition. Chef Candice acknowledges that the most significant challenge during the book's production was time. Balancing her private Chef business, family life, and a growing farm, especially with a toddler and another baby on the way, proved to be a formidable task.

"I can say that I've learned how much is involved with doing a book, and especially doing a book correctly! You never think about the time required to schedule photo shoots, to actually write the content, create the actual layout, editing, etc. It's a big endeavor!" Chef Candice states. "Also collaborating with Ariette on the book has been very enriching. I am really grateful that the universe brought our paths together to make this project come to life. I had a

vision for the book but after working with her and seeing her ability to not only take beautiful pictures but also work to keep me focused and on track, I really don't think this book would be anywhere near as beautiful nor complete without her”.

When asked about the primary goal with "The Versatile Chef", Chef Candice's response is simple and humble: “My main goal with this book is to share my words and recipes with others. I love to feed people and seeing people enjoy my food brings me joy on a deep level. To know that people will have this book with my words and thoughts in their homes is really humbling. It is a beautiful notion that my recipes may be the source of someone else's inspiration to cook and create their own memories and stories.”

"The Versatile Chef" by Chef Candice Custodio, is a celebration of culinary diversity, personal storytelling, and the joy of cooking. This cookbook is sure to leave a lasting impression on kitchens around the world.

The official book presentation will take place during a brunch at Carbon 6 Wine Bar in Atascadero, March 3, 2024 at 10:30 am. For tickets please visit [AtHerTable.com](https://AtHerTable.com)

For media inquiries, or interview requests, please contact:

Ariette Armella

[ariette@salicornia.mx](mailto:ariette@salicornia.mx)

### **About the Authors:**

**Chef Candice Custodio:** Born and raised in Los Angeles, Chef Candice brings a Latin flair to her culinary creations, influenced by Mexican, Costa Rican, and Puerto Rican food cultures. She is the founder of Chef Candice LLC, a successful Private Chef business, and the creator of Club SupSup, the Central Coast's first and only Latin-inspired Supper Club. Chef Candice has appeared on the Food Network's Chopped and is part of the James Beard Foundation 2023-24 Legacy Network.

**Ariette Armella:** A seasoned food and lifestyle photographer with over a decade of experience, Ariette Armella has collaborated with various gastronomy and lifestyle publications. Her work extends to advertising photography for brands such as Tequila Altos, Lurpak Mexico, and Four Seasons Hotel. Currently residing in Pismo Beach, Ariette's portfolio includes renowned restaurants, high-profile events, the film industry, and iconic personalities.