

OCEAN DRIVE

Chef Francis Mallmann Will Celebrate New Vegetarian Cookbook With Special Dinner At Faena Miami Beach

By: [Robert Lovi](#) | May 27, 2022 | [Food & Drink People](#)

Witness the Master of Live-Fire cooking prepare a special Vegetarian asado to celebrate his new cookbook at Faena Miami Beach's idyllic Mammoth Garden on June 4.



Beginning at 7:00 p.m. Chef Francis Mallmann will prepare a delightful vegetarian asado, which will feature a buffet of slow-cooked vegetarian delicacies with caramelized, charred, and smoked fruits and vegetables. South America's Master of Fire will use fire and ancient Patagonian methods to convert these ordinary materials into unique dishes over his famous 6-foot wire dome. The intimate gathering will feature communal seating and dishes served and shared family-style. Guests can also enjoy live music in the lovely Mammoth Garden at the Faena Hotel Miami Beach overlooking Miami's glittering night sky.



You can learn more about how Chef Mallmann brings his expertise, creativity, instinct for bold flavors, and decades of experience to the idea of cooking vegetables and fruits over live fire in "Green Fire: Extraordinary Ways to Grill Fruits and Vegetables, from the Master of Live-Fire Cooking," his new exceptional vegetarian cookbook. The book will teach you how a classic Caprese salad gets a new lease on life thanks to blistered tomatoes. How eggplants are buried entirely in the coals, then danced between charred and incinerated until they release an ineffable creaminess made irresistible with a smear of parsley, pepper, and aioli (a method called rescoldo). Whole cabbages are sliced thick, grilled like steaks, and rubbed with spice for a mustard-fennel crust; Brussels sprout leaves are burned and served with walnuts; and whole cabbages are sliced thick, grilled like steaks, and rubbed with spice for a mustard-fennel crust. This is the vegetable kingdom on fire: corn, fennel, artichokes, beets, squash, and even beans.

Cooking over fire requires both simplicity and perfection. However, the end product is pure magic. By reading the chef's new cookbook, you will find fruits and vegetables pushed to a pinnacle of flavor by using the oldest cooking techniques. You will learn how to adjust cooking times and procedures depending on the vegetable or texture and how to adapt recipes to any indoor or outdoor grill. This cookbook celebrates the chef's cultural experience of cooking over open flames while innovating simple ingredients, with magnificent photography that eloquently displays the varied colors and textures of his products amid the picturesque landscapes of Bodega Garzón in Uruguay.

Seasonally divided, each of the more than 80 vegetarian meals will be your main course, not a side dish. Chef Mallmann's outstanding spices, sauces, and finishings with Argentinian influences are worth trying. Delightful desserts and beverages are also included in the book.

This event is open to the public, with tickets starting at \$220 per person. All guests will receive a copy of Chef Mallmann's new cookbook. For more information and bookings, click [here](#).