



## Tuan Tran

Crave's Executive Sushi Chef

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“ GROWING UP WITH A BACKGROUND OF VIETNAMESE DISHES PASSED DOWN IN HIS FAMILY, TUAN DISCOVERED HIS PASSION FOR COOKING AS A YOUNG CHILD. ”

> Fresh, vibrant, and American are the words that define the standard of culinary experience that Crave Orlando guarantees in every menu item. The chef's of Crave use their creativity and passion for food to explore innovative variety in international cuisine that caters toward the new American palate. Crave's Executive Sushi Chef, Tuan Tran, falls into this category as he has been creating Sushi dishes with Crave for over 2 years.

Growing up with a background of Vietnamese dishes passed down in his family, Tuan discovered his passion for cooking as a young child. Throughout his adolescence, Tuan occasionally hosted dinner parties where he invented recipes from his own assorted imagination. Beginning his culinary career in 2007 at Le Cordon Bleu in Minneapolis, MN, Tuan's journey began with an internship at Crave Galleria in Edina, MN as a sushi prep cook. He learned vital skills

under the guidance of Executive Sushi Chef, Tony Lam, which led him to obtaining a fundamental role in opening Crave's second location at the Mall of America in Bloomington, MN. His unique style of cooking blends Vietnamese, Classical French, Spanish, Italian, English, American, and Sushi – which made him one of the most sought after cooks in Minneapolis.

In 2009 Tuan took a 9-month hiatus from Crave to open three successful restaurants in Minneapolis. Victory 44, a gastro pub, The Kitchen, an American Brassiere, and Fusion, a dessert/wine bar with an integrated sushi bar and lounge. In February 2010, Tuan returned to Crave with the opportunity to relocate, opening Crave's 4th store right here in our beautiful city of Orlando. Obtaining high standards for his creations and a deep enthusiasm for innovative food, Tuan Tran's diverse palette enables him to present some of the most deliciously unique dishes to Crave Orlando. <

### >> SEARED SCALLOPS WITH CRISPY SHIITAKES SERVED WITH "BACON AND EGGS"



#### Ingredients:

3 large scallops  
 3 slices Prosciutto  
 3 fresh quail eggs  
 1 cup sliced Shiitake mushrooms  
 1 Tbs chopped shallot

1 tsp minced garlic  
 4 Tbs butter  
 2 Tbs Olive oil

#### Miso Vinaigrette:

¼ C Olive oil  
 2 Tbs rice vinegar  
 1 Tbs chopped shallot  
 1 tsp finely minced parsley  
 2 Tbs white Miso paste  
 Pinch of kosher salt and fresh black pepper  
 (Combine all ingredients in a small squeeze bottle and shake until combined.)

#### Preparation:

Heat non-stick sauté pan and crisp the prosciutto, once crispy, remove from pan, finely chop and set aside.  
 Fry quail eggs sunny side up. Set eggs aside.  
 Add butter to pan and sauté mushrooms until almost dry, then add shallots and garlic. Remove from pan.  
 Heat skillet to smoking hot, add oil and 2 Tbs butter.  
 Lightly season the scallops, add to pan and sear.  
 Baste the scallops with the juices inside the pan. Cook for about 3 mins

on one side and 15 seconds on the other.  
 Remove scallops and set aside.

#### Plating:

Spoon small amount of mushrooms on a plate and season with Miso vinaigrette.  
 Top with scallop and crispy prosciutto.  
 Add the fried quail egg on top.