

ENTERTAINING

# A Collage of Cuisines

WINDSOR'S EXECUTIVE CHEF LOVES THE VARIETY INHERENT IN HIS JOB

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PHOTOGRAPHY BY STEVEN MARTINE

**J**ustin Schreiber has a prestigious career in culinary arts—and it all began with trying to get out of doing the dishes.

With a laugh, Schreiber recalls a family custom from his childhood: “We had a rule in our house that if you cooked, you didn’t have to clean. So that was my first motivation.” Also, his father was often traveling for work, and Schreiber was ready to lend a hand. “I always enjoyed helping my mother in the kitchen.”

Eventually, he got a job in a restaurant and worked his way up from dishwasher. After his high school graduation, he left his native Wisconsin and headed south, attending Florida Culinary Institute in West Palm Beach. “It was great to get knowledgeable about the world of cuisines and fine dining,” he says.

That education led him to the kitchens of a Boca Raton country club, a Colorado hotel, and a celebrated French restaurant in Washington, D.C. He returned to Florida for a chef position at another country club, this time in Boynton Beach. Then, the call from Windsor came.

Being the executive chef of Windsor is “absolutely amazing. I can cook any cuisine you can imagine in one day’s worth of work.” Events such as wine club dinners add even more interest and complexity. “Wine club dinners are unique and special,” he says. “The menus are very seasonal, and obviously very wine driven.” Schreiber collaborates with winemakers from some of the world’s great vineyards to develop dishes that will be ideal complements to the tasting notes of each wine.

The Windsor Charity Polo Cup, a flagship event with an attendance of 600 to 800 people, calls for planning that begins more than six months in advance. “Polo brings elegance, and we love to do steak and lobster for lunch,” Schreiber says. Along with the fine dining



and the beautiful horses, he appreciates the local focus of Polo Cup philanthropy; money is raised for Indian River County causes, with 2024 beneficiaries including the Land Trust, the Homeless Children’s Foundation, and Ballet Vero Beach. “It affects my family and your family,” he says.

Indeed, Schreiber’s love of cuisine has become interwoven with his appreciation for Indian River County. “I love the farmers here and the bounty of fish and seafood. My family and I are on the lagoon several times a month in a boat.”

By land or sea, this chef feels that he is in his element here. 🍷

At Windsor, Chef Justin Schreiber has the opportunity to apply a lifetime of culinary experience.

APPETIZER

## Ahi Tuna Tostada

Schreiber says, “This combines two of my favorite things: sushi and Mexican food.” It is truly fusion cuisine.

SERVES 4

1 lb. sushi-grade ahi tuna, bread-loaf cut  
1 package of your favorite tostada shells (Schreiber recommends Tajin brand)  
2 avocados  
4 limes  
1 cup small-diced pineapple  
1 bunch cilantro

1 small-diced jalapeño  
1 tbsp. small-diced red bell pepper  
1 tsp. brunoised shallot  
1 tbsp. chili crisp  
1 tbsp. low-sodium soy sauce  
1 tsp. sesame seeds (black, white, or mixed)  
Salt and pepper to taste

Dice the tuna. Chop 3 tbsp. of the cilantro and reserve the rest for garnish.

Marinate the tuna with the juice of 1 lime, 1 tbsp. cilantro, chili crisp, soy sauce, and sesame seeds.

Remove avocados from their skins, discard pits, and mash with a fork. Add juice of 2

limes and 1 tbsp. cilantro. Season with salt and pepper. Mix well.

Combine the pineapple, jalapeño, red bell pepper, shallot, 1 tbsp. cilantro, and the juice of 1 lime to make the pineapple salsa.

Refresh and heat the 4 tostadas in a 350-degree-

Fahrenheit oven for 3–4 minutes. Allow to cool slightly, just enough to handle.

Smear the avocado mix on the tostada, then pile 1/4 of the tuna mix on top, followed by 1/4 of the salsa. Repeat with the other 3 tostadas. Garnish with cilantro sprigs and enjoy.





ENTRÉE

## Nduja Risotto

*Schreiber loves Italian food. This dish features nduja, a spreadable pork sausage from Calabria in southern Italy.*

SERVES 3-4

- 6 oz. Nduja (casing removed)
- 1 1/3 cup carnaroli rice
- 4 oz. chicken stock (low sodium)
- 2 tbsp. shallot, finely diced
- 3/4 cup dry white wine
- 3/4 cup mascarpone cheese
- 1/3 cup Parmesan cheese, plus more for garnish
- 2 balls burrata cheese
- 1 pint ripe cherry tomatoes, halved
- 4 tbsp. butter
- 2 tbsp. olive oil
- 1 tbsp. basil chiffonade (leaves rolled tightly together and then sliced into thin strips)

Heat the stock in a small pan until just simmering. Turn down the heat and keep it hot next to risotto pan.

Heat the oil in a deep sauté pan over medium heat and sweat the shallot 2-3 minutes to soften. Add the rice, stir to combine, and fry 1-2 minutes.

Add the wine to deglaze and cook 30 seconds to burn off the alcohol. Add 2-3 tablespoons of hot chicken stock. Let cook 1-2 minutes, stirring regularly until reduced. Repeat this process, adding more stock a little at a time and stirring regularly.

When the rice is cooked (soft to the bite, with the tiniest bit of resistance), with a fairly thin, creamy texture, remove from heat and stir in the mascarpone, nduja, butter, and a little Parmesan. Add a little extra stock or water if mixture is too thick.

Divide risotto into 4 bowls. Tear the burrata balls, dividing them among the 4 bowls.

Meanwhile, mix the cherry tomatoes with basil and a dash of olive oil, and season to taste; when ready to serve, top each risotto bowl with an equal amount of the tomato salad.



DESSERT

## Strawberry Pavlova

*Schreiber likes to feature this recipe when the heart of the Plant City strawberry season is upon us. Simple, elegant, and a real crowd pleaser!*

SERVES 3

**Note:** This recipe requires a convection oven. Also, when making any type of meringue, it is important that the egg whites reach maximum volume, so make sure the mixing bowl and whisk are clean and free of grease.

- 6 egg whites
- 1 cup sugar plus 2 tbsp. sugar, divided
- 1 1/4 cup powdered sugar
- 2 cups heavy whipping cream
- 1 pint fresh strawberries
- 1 tsp. vanilla extract
- 1 tsp. fine lime zest
- Pinch cream of tartar
- Pinch salt

Preheat convection oven to 220 degrees Fahrenheit.

In the bowl of an electric stand mixer fitted with whisk attachment, add salt and cream of tartar, beat in egg whites until foamy and high, soft peaks form.

Slowly add 1 cup sugar, about 1 tbsp. at a time, beating on high until whites are stiff and shiny. Fold powdered sugar on whites until incorporated.

On a parchment paper-lined baking sheet or Silpat, pipe or spoon meringue into a 6-inch

round, making sides higher than the center. Place in oven and set fan to low. Bake 90 minutes until crisp.

Remove from oven and cool. When completely cooled, remove meringue by gently peeling it off the parchment or sliding an offset spatula or knife underneath the shell.

With an electric mixer, whip cream, 2 tbsp. sugar, vanilla, and lime zest until stiff peaks form. Chill until ready to use.

Fill Pavlova shell with lime whipped cream and top with fresh berries.