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Home Cooking Videos: Hotels, Cruises And Restaurants Help You Through Coronavirus Pandemic

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In times like these we need comfort foods more than ever. That's why Rhode Island luxury hotel The Ocean House put a video on cooking its signature chocolate chip cookies at home online. [-] [OCEAN HOUSE RESORT](#)

Massimo Bottura is arguably the greatest living chef. After all, his 3-Michelin Star eatery in Modena, Italy, Osteria Francescana, is currently rated the Number One restaurant in the world, and having eaten there, I can agree that it is the bomb. What we can't argue with is Bottura's track record of dedication to good causes, with his Food for Soul project devoted to cutting food waste and feeding the homeless from Brazil to London to Rome. After devastating earthquakes hit Italy in 2012, he was the global face of outreach, and involved himself with more than two dozen charity events.

Now he's sharing his skills with home cooks worldwide to help them through the coronavirus pandemic. His "Kitchen Quarantine" nightly series follows him through the preparation of his family's own dinner at home, is in English, and streams every day at 3PM EST on his [Instagram page](#), [massimobottura](#), where they are archived. (You can also read my earlier piece here at Forbes about Osteria Francescana and start dreaming of a trip to Modena when it reopens).



Massimo Bottura may be the world's top chef, but now he is cooking with you nightly from his home in Italy. (Photo by Dave Kotinsky/Getty Images For God's Love We Deliver) [-] GETTY IMAGES FOR GOD'S LOVE WE DELIVER

There were lots of cooking videos already, but many are not pandemic friendly, with arcane ingredients, equipment or techniques. The kind we need right now are the ones like Bottura, who limits grocery shopping, just like the rest of us, and tries to make the best of what he has on hand, using household ingredients. To date his dinners have ranged from eggplant parmigiana to guacamole to ramen noodle soup.

One of my new favorites is David Walzog, longtime Executive Chef at SW Steakhouse and the Lakeside seafood restaurant in the [Wynn Las Vegas casino resort](#), both of which just earned Forbes 4-Star ratings. I've known Walzog for years, written about everything from his sourcing of Japanese beef to global array of rare lobster breeds, and he is a good guy. So when Wynn became one of the first hotels to start making new video content specifically to help those stuck at home across the country (using Vimeo), "A Taste of Wynn at Home," Walzog's contribution was "Cooking From Your Pantry," a segment on cooking with household staples - like making SW's signature creamed corn using a bag of frozen supermarket corn. [You can view it here.](#)

Wynn has since expanded this series, adding another “Cooking From Your Pantry,” video by Mark LoRusso, Executive Chef of Wynn’s Forbes Four-Star Award-winning Costa di Mare, a luxury Italian seafood specialty spot. He adapts his signature Pasta Punttanesca for home-kitchen cooking - shot in his own home kitchen - and walks viewers through an easy preparation with just a few simple ingredients.



Executive Chef David Walzog of the SW Steakhouse in Wynn Las Vegas has made a video for home cooks using pantry staples. [-] JEFF GREEN

“Two weeks ago, we made the decision as the first Las Vegas Strip resort to announce that we would temporarily close our doors,” explained Marilyn Spiegel, President of the connected Wynn and Encore hotels that together comprise the most Forbes-Star awarded property in the world ([read more about the hotel’s unrivalled tally of 55 Forbes Stars here](#)). “Since then, the Wynn team, myself included, have been staying at home and social distancing. As we join you in these globally important practices, we want you to know that we are thinking about you. Not just as our guests, but as part of the Wynn family. So, while we may not be able to personally welcome you to our resorts right now, we want to bridge that gap, at least virtually, with some helpful, happy tips and experiences that will enhance your time at home.”

Like Vegas, Hawaii is one of the nation’s most beloved tourism destinations, and [Chef Chai’s](#) has long been considered one of the very best restaurants in Honolulu. Chef Chai is acclaimed for his take on regional Hawaiian cuisine with Pacific Rim influences. During its temporary closure, he told me that “Because of lock down and people just staying home, I posted some of my cooking demos on [Instagram](#) and [Facebook](#). Easy simple and can be done in a short time.” He put up numerous cooking videos, including lots appropriate for rookie chefs at home, such as Thai cooking for beginners, easy one pot recipes, and even his mother’s favorite comfort food.

Luxury adventure river cruise line [Aqua Expeditions](#) was the first major player in the cruise industry I saw step into this genre. Aqua cruises the Amazon in South America and the Mekong Delta in Southeast Asia and is renowned for its focus on very high-quality regional cuisine. To that end, they partnered with top chefs in each region, including acclaimed award-winning Peruvian Chef Pedro Miguel Schiaffino, who has two great restaurants in Lima, Malabar and ámaZ. Schiaffino is consulting chef on Aqua Expeditions' Aria Amazon and the new Aqua Nera (scheduled to launch in October 2020). On April 1, he hosted an online cooking session covering Peruvian classics from his signature ceviche to a traditional Pisco sour cocktail. I made delicious ceviche the other night with frozen Alaskan salmon I had in the freezer, so I know it's doable without a trip to the grocery store. Like most of these other recent efforts, Schiaffino cooks from his Lima home, in English.

Aqua Expeditions is planning additional cooking masterclasses by Chef Benjamin Cross, consulting chef of the Aqua Blu, and Chef David Thompson, consulting chef of the Aqua Mekong - and widely considered the world's premier authority on Thai cuisine. I've eaten in Thompson's Michelin-starred Thai eateries and absolutely loved them. Francesco Galli Zugaro, founder and CEO of Aqua Expeditions, explained his rationale for the concept: "First and foremost, the health and safety of yourself and loved ones is paramount; but I want to invite people to continue dreaming and to not let this current situation stop their love for adventure and exploration." You can view videos on the company's [Instagram](#) or [Facebook](#) pages.

Perhaps the most ambitious new undertaking is [VikingTV](#), the digital platform just launched by [Viking Cruises](#) to provide enriching cultural content from around the world. The line does ocean, river and polar cruises, and has three divisions, Viking River Cruises, Viking Ocean Cruises and Viking Expeditions. The new on-demand library is extensive and has everything from guest experts' presentations to dog videos to virtual destination visits. But Viking TV also has an entire sub-website called [The Kitchen Table](#), which is a searchable compilation of recipes from all the places Viking cruises around the globe, as well as on-board signature dishes. The offerings are vast and include both cookbook style options and culinary videos, which in turn range from Norwegian seafood to Northern Italian risotto to Vietnamese cooking.

Executive Vice President Karine Hagen announced and explained the launch of Viking TV. "Right now, we are all staying at home instead of traveling together, but that does not have to mean that the only thing we can do is watch the news. My father, Torstein Hagen, and I felt that if we cannot for the time being bring our guests to the world, let's bring the world to our guests."

[The Ocean House](#) is a luxury beachfront resort in Watch Hill, Rhode Island, and its loyal guests love the signature chocolate chip cookie. As the pandemic began forcing people to stay in, the hotel's pastry chef, Donna Yuen, [posted both her recipe and a video](#) of her making the sweets.

Not all of the places reaching out to those at home are famous celebrities or big-name luxury brands. Bob Munnich, Chef/Owner of Dray: Bar + Grill in Spartanburg, South Carolina is [regularly doing live cooking demos on Facebook](#) right before dinnertime, starting around 4:30 p.m., making comfort foods with Southern flair, like Bacon Roasted Brussels Sprouts

The Forbes 5-Star Four Seasons Hotel in Washington, DC is one of my favorites in the luxury brand's global portfolio, and its General Manager took things into his own hands to share his favorite make at home recipe. GM David Bernand, who is also Four Season's Regional Vice President, was born in France and put his recipe for chouquettes, a traditional sweet French pastry that is surprisingly easy to make at home using the method he posted to the [hotel's Instagram feed](#) (swipe right to see it). At the Four Seasons Seattle, a bartender from the hotel's popular Goldfinch Tavern shared a favorite cocktail recipe via [video on Instagram](#).

Normally one of the world's more exclusive resorts, [Kokomo Private Island Fiji](#) is now bringing a taste of the South Pacific into homes everywhere with a super easy to follow 5-minute [video cooking session](#) with Kokomo executive chef Caroline Oakley making her signature chicken dish, a recipe she specifically chose because it is easy-to-make-at-home (if you have the somewhat esoteric ingredients) and she walks viewers through it step-by-step. As an added escapist bonus, the class is set against the backdrop of soothing waves crashing on the beach.

Even theme parks are getting into the act. Silver Dollar City in Branson, Missouri claims to be the nation's only [theme park with a culinary school](#), and while it is closed they posted a [YouTube video on cooking their famous signature dish](#), ham and bean "Harvest Dinner" in a skillet, adopted for home scale.

There will likely be a lot more of these released by top hotels, restaurants and cruise lines, and that's a good thing.

Link : <https://www.forbes.com/sites/larryolmsted//home-cooking-videos-hotels-cruises-and-restaurants-help-you-through-coronavirus-pandemic/>