

Maricel Presilla

Maricel Presilla is a culinary historian specializing in the foods of Latin America and Spain. She holds a doctorate in medieval Spanish history from New York University and has received formal training in cultural anthropology.

Presilla has done considerable research on Latin American agriculture – with special emphasis on tropical crops, cacao and vanilla agriculture and chocolate production. She is the president of Gran Cacao Company, a Latin American food research and marketing company that specializes in the sale of premium cacao beans from Latin America. Her latest book is *The New Taste of Chocolate: A Cultural and Natural History of Chocolate with Recipes* (Ten Speed Press, 2001).

She has completed a comprehensive Latin American cookbook for W.W. Norton and has contributed articles for *Saveur*, *Food & Wine*, *Food Arts* and *Gourmet*.

She writes a weekly food column for the *Miami Herald* and is as comfortable sailing down the Orinoco to collect recipes in the field as she is cooking at Zafra and Cucharamama, her pan-Latin restaurants in Hoboken, New Jersey. In the fall, she will be opening *Ultramarinos*, a Latin American food store and cooking atelier, also in Hoboken.