



Chef to Chef

A Club+Resort *Chef*
CONFERENCE

The Broadmoor

MARCH 8 - 10, 2026

COLORADO SPRINGS, COLORADO



A Flavor-First Approach to Modern Cooking

Corey Siegel

Corporate Executive Chef, 5X Culinary Olympic Gold Medalist

2026







BUILDING OUT YOUR PANTRY

DRY:

- Black Garlic (Whole and Powdered)
- Black Lime Powder
- Charred Green Onion Powder
- Smoked Onion Powder
- Katsuobushi
- Kombu
- Dried Tomatoes
- Dried Mushrooms
- Koji
- Umami Finishing Salt Blends
- Masa
- Buckwheat
- Pumpkin seed shawarma crumb
- Speck

FATS:

- Beef tallow Other animal fats, Duck, Pork (herbs, garlic)
- Smoked Bone Marrow
- Roasted Garlic / Shallot oil
- Coconut oil
- Ghee
- Smoked butter
- Charcoal butter
- Smoked bone marrow black garlic butter
- Black Lime Koji Butter
- Ash oil
- Herb Oil
- Black Garlic Chili Oil

WET:

- White Soy
- Coconut Aminos
- Variety / infused Vinegars
- Roasted Garlic
- Roasted Shallots
- Caramelized Onion Puree
- Tamarind Paste
- Miso
- Shio Koji
- Aji Amarillo Paste
- Thai Curry Paste
- Smoked Ham Hock Stock
- Umami Glaze
- Caper Brine
- Beet Cooking Liquid
- Ember Mayo

FLAVOR ECHOING





































Ash Oil

Basil Oil

Curry Oil

Smoked Oil

Squid Ink
Oil

Saffron Oil





BROTH

CHEESE RIND

PICKLE BRINE



Beet Pickling
Liquid



Caper
Brine



Sauerkraut
Brine



Pickled Red
Onion Brine



Scallop
Muscle Dashi

















Stay in Touch!

Instagram



Recipe Book

