

Enrique M. Valls Jr.
Chef E

Chef E cooks with soul. His culinary career began more than 15 years ago as a teenager growing up in Miami, FL. From a young age, Henry showed a talent for cooking. He arranged his mother's grocery lists; whipped up after-school snacks and dinner for himself and his friends in the family's Coral Gables home. From the beginning he prided himself on providing guests with an extraordinary experience they would always remember, which carries on to today's boutique catering side. Chef E's philosophy is to share his culinary experience and specialties with others. To be able to teach the concept that good food does not have to be complicated as well as provide new light & healthy recipes for those seeking nutritional meals creating meals that are visually stimulating, using simple techniques and quality products.

Henry has an Associates Degree of Science from Le Cordon Bleu College of Culinary Arts in Miami, Florida and a Bachelors Degree in Culinary Management from Le Cordon Bleu College of Culinary Arts in Scottsdale, AZ.