





Chef J. Bo  
Craze Saus

# magma

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## EXCLUSIVE Q&A

*Chef Joe Barza heats  
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# Mission: Possible

They say you need to travel the world looking for the best chefs. Sometimes the only traveling you need to do is down the road. From humble beginnings in Lebanon to world-renowned gastronomy, *Magma* was fortunate to sit down, at leading catering company Bread and Roses, with one of the country's top chefs and culinary consultants Master Chef Joe Barza. Deeply passionate about his life's work and exacted about the ingredients he magically blends into inspired and truly transformative dishes, Barza has a barrier-busting approach to food, "I have no limits or fears. I am a simple man but I cook things my way. I imagine things and I put them together," he says with his trademark honesty. Generous to fault, he cooks with artistic intensity and, in this interview, reveals his best-kept secrets, just for you.



