

DISNEY CRUISE LINE RECIPES




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APPETIZERS

CREAMY BUTTERNUT SQUASH SOUP

ANIMATOR'S PALATE (MAGIC/WONDER)

Ingredients

- ½ cup onion, chopped
- ½ cup leek, chopped
- 3 each garlic (cloves), minced
- 3 Tablespoon oil
- 3 each apple, chopped
- 5 cups squash, chopped
- juice of 1 apple
- 8 cups vegetable stock
- 1 teaspoon each salt & pepper
- 1 teaspoon turmeric
- 2 cups heavy cream
- 3 teaspoon flour
- 1 teaspoon butter

Preparation Directions

Sauté onion, garlic, and leeks in hot oil. Add squash and apples. Deglaze with apple juice, add vegetable stock and turmeric, salt and pepper. Add cream, season to taste. Using the flour and butter make a roux and use to thicken soup until creamy and medium thick. Adjust seasoning if necessary.

CURRIED CARROT AND APPLE SOUP

ENCHANTED GARDEN

Ingredients

- ¼ cup vegetable oil
- 1 tablespoon plus 1 teaspoon curry powder
- 1 cup diced carrots (about 4 medium carrots) plus 1 whole carrot, divided
- 1 medium onion, chopped
- 2 Granny Smith apples, peeled and chopped
- 4 cups vegetable broth
- Coarse salt, to taste
- Freshly ground black pepper, to taste
- Plain yogurt, fresh parsley, for garnish

Preparation Directions

Heat the oil in a large, heavy bottomed pot over medium heat. Add curry powder and cook, stirring, for 2 to 3 minutes. Add diced carrots, onions and apple, and stir until coated with the curry powder. Sauté for 5 minutes. Add broth, stirring to combine.

Cover the pot. Simmer, stirring occasionally, until carrots and apples are very soft, about 20 to 25 minutes. Puree in a blender, or with a hand-held blender. Taste, and add salt and pepper, if desired.

While soup is cooking, preheat oven to 400°F. Peel remaining whole carrot and cut into very thin curls. Roast for 3 to 5 minutes, or until ends are browned and crisp.

Top each bowl of soup with yogurt, roasted carrot curls and fresh parsley. Serve warm.

CHILLED-TO-THE-BONE FRUIT SOUP

NOTE: This recipe appears to change seasonally, sometimes including honeydew melon and mango, orange and mango, or honeydew and watermelon. The same basic recipe seems to apply, however.

Ingredients

Base

- 1 cup buttermilk
- ¼ cup honey
- Salt and allspice to taste.

Garnish: mint leaves, sour cream

- Fruit (pick two)
- 2 cups mango puree
- 2 cups orange juice
- 2 cups watermelon puree
- 2 cups honeydew melon puree

Preparation Directions

Blend mixture until totally smooth. Taste and adjust fruit if you feel the urge for more. Chill for one hour and serve garnished with fresh mint.

COOK'S NOTE: No buttermilk handy? Try these alternatives:

Lemon Juice or Vinegar: Measure 1 scant cup of milk. Stir in 1 tablespoon of lemon juice or white vinegar. Let the mixture stand at room temperature for 5-10 minutes. When it is ready, the milk will be slightly thickened and you will see small curdled bits. (This substitute will not become as thick as regular buttermilk.)

Yogurt: Mix ¾ cup plain yogurt with ¼ cup water to thin. Use as you would buttermilk.

Sour Cream: Mix ¾ cup sour cream with ¼ cup plain water to thin. Use as you would buttermilk.

Cream of Tartar: Mix 1 cup of milk with 1 ¾ teaspoons cream of tartar. Let stand 5-10 minutes until slightly thickened and curdled.

POPCORN SOUP

ANIMATOR'S PALATE

Ingredients

- 1 quart heavy cream
- 1 cup butter
- 4 quarts regular popped popcorn or ½ cup unpopped kernels
- Vegetable Stock (if needed)
- Kosher salt to taste
- Ground white pepper to taste

Preparation Directions

Place Heavy Cream into a heavy bottom soup pot.

Add the butter and a little Kosher Salt and Ground White Pepper.

Bring to a boil and then add half of the popcorn.

Stir with whisk until popcorn dissolves.

Add ¾ of the remaining popcorn and whisk.

Taste for salt, pepper, and popcorn flavor.

Slowly simmer until desired thickness and strain with fine mesh strainer.

Use Vegetable Stock if needed to adjust the thickness.

Place soup in glass and top with 3-5 pieces of the Caramel Popcorn.

MEDITERRANEAN SEAFOOD STEW

Ingredients

- 1 cup chopped onion
- 2 tablespoons butter
- 1 garlic clove, crushed
- 1 sprig thyme, chopped
- 1 sprig tarragon, chopped
- 2 teaspoons turmeric
- 4 cups parboiled, long-grain rice, washed
- 1 can (28 ounces) Italian plum tomatoes, chopped
- 1 ½ tablespoon salt
- 6 cups water, divided
- 3 tablespoons olive oil
- 1 cup squid rings
- 6 jumbo shrimp, peeled and deveined
- 1 cup lobster meat, chopped
- 16 scallops
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 green bell pepper, diced
- 1 large onion, diced
- 1 pound chorizo sausage, cut into 1-inch pieces
- 16 mussels, scrubbed clean
- 1 pinch saffron
- 1 cup green peas, cooked
- 4 cups tomato sauce, warmed
- Grated Parmesan cheese, for serving

Preparation Directions

Preheat the oven to 350°F.

Sauté the chopped onion in butter in a large, heavy-bottomed saucepan until translucent. Add the garlic, thyme, tarragon, and turmeric. Add the rice and mix until all the onion and herbs are combined. Add the plum tomatoes and salt. Gradually add approximately half the water. As the rice cooks, keep adding water until all has been used. Stir occasionally to prevent the rice from sticking to the base of the pan.

Meanwhile, in a separate pan, sauté separately in olive oil the squid, shrimp, lobster meat, and scallops. When all of the meat is cooked, set aside in a bowl. In the same pan, sauté the diced red, yellow, and green peppers and onion until tender; set aside in a bowl. Sauté the chorizo until cooked; set aside.

When the rice is nearly cooked, add the saffron and mix until all is combined and the rice begins to turn more yellow. Add the mussels. When the mussels open, add the lobster meat, the scallops, the squid, the sautéed vegetables, the peas, and half of the shrimp and chorizo.

To serve, mound the rice mixture onto a large serving platter. Ladle the warmed tomato sauce around the rice and garnish the top with the remaining shrimp and chorizo. Serve with grated Parmesan cheese.

STRAWBERRY SOUP

Ingredients

- 16 oz. of Vanilla ice-cream
- 4 cartons (about 1 dry pint per carton) of fresh strawberries
- 2 oz. of corn syrup
- 1 pint of regular milk
- 6 leaves of fresh mint

Preparation Directions

- Blend all the ingredients together.
- Decorate with the mint leaves.

TOMATO BASIL SOUP

Ingredients

- 1 stick butter
- 2 carrots, roughly chopped
- 1 medium onion, roughly chopped
- 1 stalk celery, roughly chopped
- 1 leek, washed well, roughly chopped
- $\frac{3}{4}$ teaspoon salt, divided
- $\frac{1}{4}$ teaspoon ground black pepper
- 3 cloves garlic, minced
- $\frac{1}{3}$ cup brown sugar
- $\frac{3}{4}$ cup malt vinegar
- 1 (12-oz.) can tomato paste
- $\frac{1}{2}$ cup all-purpose flour
- 5 cups low-sodium vegetable stock
- 1 (14.5-oz.) can crushed tomatoes
- 1 cup heavy cream
- $\frac{1}{4}$ cup chopped basil
- Garnish: cracked black pepper, sour cream, and croutons

Preparation Directions

Melt butter in a large stockpot over medium heat until foamy. Add carrots, onion, and celery. Season with $\frac{1}{4}$ teaspoon salt and pepper. Sauté until onions are translucent, about 6 to 8 minutes. Add garlic, and sauté until fragrant, about 2 minutes.

Add tomato paste to sautéed vegetables. Cook until mixture is thick and slightly dry, about 3 minutes, stirring often. Sprinkle flour over mixture, stirring to combine. Cook, stirring constantly, for 3 minutes.

Slowly pour in vegetable stock, whisking until smooth. Add crushed tomatoes and remaining $\frac{1}{2}$ teaspoon salt, whisking to combine. Cover, and increase heat to high; bring to a boil. Reduce heat to medium-low, and simmer for 40 minutes, occasionally whisking and scraping bottom of pot to keep from scalding.

Meanwhile, combine brown sugar and vinegar in a small saucepan over medium heat. Simmer, stirring occasionally, until mixture is syrupy and reduced by half, about 10 minutes. Set aside.

Add cream and basil to soup, stirring to combine. Add reserved sugar-vinegar mixture, stirring to combine. Purée soup in the pot using a hand blender; alternatively, puree soup in batches with a regular blender. Pour pureed soup through a fine-mesh sieve into a separate stockpot or serving bowl.

Garnish each serving with cracked black pepper, sour cream, and croutons.

TUSCAN WHITE BEAN SOUP WITH PROSCIUTTO AND PARMESAN CHEESE

PALO

Ingredients

For the Soup

- 2 Tbsp butter
- 1 Tbsp extra virgin olive oil
- 2 shallots, chopped
- 4 cloves garlic, finely chopped
- 3 oz. prosciutto, finely chopped
- 2 cans cannellini beans, drained, rinsed and soaked overnight
- 500 ml chicken stock
- 200 ml heavy cream
- ½ cup parmesan cheese, shaved
- Salt and pepper, to taste

For the Garnish

- 6 leaves napa/savoy cabbage, shredded
- 10 radishes, shredded
- 5 slices prosciutto, crisped
- 10 oregano leaves
- 10 pieces of parmesan, shaved

Preparation Directions

For the Soup

Place a heavy soup pot over medium heat. Add butter, olive oil and prosciutto and cook until crisp. Add shallots and garlic until softened. Add the beans and stir. Add chicken stock and simmer until the beans are soft. Blend the soup in a blender, pureeing until smooth. Pour pureed soup back into the soup pot. Add the heavy cream and more chicken as needed to get creamy consistency. Set aside and keep warm.

Assembly

Re-heat the soup. Ladle in bowl. Garnish with shredded cabbage, radishes, prosciutto, oregano and shaved parmesan cheese.

WATERMELON SOUP

- 6 pounds yellow or red seedless watermelon, diced (9 cups)
- 2 tablespoons chopped fresh mint
- 1 tablespoon sugar
- 2 tablespoons fresh lemon juice
- 1 cup sugar water – ¾ cup water mixed with ¼ cup sugar
- 1 teaspoon chopped ginger
- ¼ cup sparkling wine (or sparkling water)

Preparation Directions

Combine 1 cup of the watermelon with mint and sugar in a bowl. Set aside.

Blend remaining 8 cups watermelon, lemon juice, sugar water, and ginger in a blender until smooth.

Let sit ½ hour.

Strain soup; divide among 8 bowls.

Top each with 1/8 cup reserved watermelon.

AVOCADO-CITRUS SALAD

ROYAL PALACE

Ingredients

Citrus Dressing

- ¼ cup fresh orange juice
- ½ lime, juiced
- 2/3 cup olive oil
- ½ teaspoon coarse salt
- ¼ teaspoon freshly ground black pepper

Avocado-Citrus Salad

- 4 navel oranges
- 3 ripe Hass avocados, halved and pitted
- 6 cups mixed baby lettuce

Preparation Directions

For the Citrus Dressing

Combine orange juice and lime juice in a medium bowl. Slowly drizzle in oil, salt and pepper, whisking vigorously until combined. If making in advance, re-whisk before serving.

For the Avocado-Citrus Salad

Cut peel, including the white pith, from the oranges with a small knife. Cut segments free from membranes. Set segments aside and discard membranes. Cut avocados into ¾ inch-thick slices. Divide mixed greens among 4 salad bowls. Top with 5 avocado slices and 5 to 8 orange segments; drizzle lightly with dressing. Serve immediately.

HEARTS OF PALM SALAD

REMY

Ingredients

Salad

- 1 cup fresh hearts of palm, sliced in half rounds
- 1 cup jicama, diced small
- ½ cup radish, diced small
- 2 black radishes, julienned, for garnish
- 1 blood orange, sliced into segments, for garnish
- Coarse salt, freshly ground black pepper

Balsamic Vinaigrette

- 2 tablespoons finely chopped shallots
- 1 teaspoon Dijon mustard
- 2 tablespoons white balsamic vinegar
- 4 tablespoons olive oil
- Coarse salt, freshly ground black pepper

Preparation Directions

For the Hearts of Palm Salad

Trim and clean hearts of palm. Blanch in salted water for about 3 minutes; shock in ice water, then cut into 1/8-inch rounds. In a small mixing bowl, stir together jicama, hearts of palm and radish; toss with white balsamic vinaigrette (recipe follows). Garnish with black radishes and blood orange. Season to taste with salt and pepper.

For the White Balsamic Vinaigrette

In a small mixing bowl, stir together shallots, mustard and vinegar. Slowly whisk in olive oil. Season to taste with salt and pepper.

MOZZARELLA AND TOMATO SALAD

PALO

Ingredients

- 8 Tablespoon balsamic vinegar
- 4 Tablespoon Extra virgin olive oil
- 4 cups mixed greens
- 8 oz. fresh mozzarella cheese, sliced into ¼" rounds
- 4 plum tomatoes, quartered and seeded
- 4 Tablespoon Basil pesto (can be purchased at the grocery store)
- 1 teaspoon chopped fresh chives
- 4 chives, cut in half, for garnish
- Sea salt, to taste
- Freshly ground black pepper, to taste

Preparation Directions

Mix the balsamic vinegar with the olive oil in a small bowl. Toss the greens with half of the balsamic vinaigrette and portion onto 4 plates. Place the mozzarella on top of the greens. Lay the tomatoes on top of the mozzarella.

Add pesto and drizzle remaining vinaigrette onto cheese and tomatoes. Sprinkle with chopped chives. Place the lengthwise-cut chives on top of the salad. Sprinkle with salt and pepper to taste.

PETITE GREENS WITH BLOOD ORANGE-TANGERINE VINAIGRETTE

Ingredients

- ½ teaspoon garlic
- 2 tablespoons blood orange reduction
- ½ teaspoon Dijon mustard
- 1 tablespoon blood orange vinegar
- 1 tablespoon chardonnay vinegar
- 2 tablespoons olive oil
- 2 tablespoons orange oil ("O" brand)
- 2 cups petite greens
- Lavosh crackers, for garnish
- 8-year balsamic vinegar, for drizzling salad

Preparation Directions

In blender, add shallots, garlic, blood orange reduction, Dijon mustard, blood orange vinegar and chardonnay vinegar. Slowly drizzle in olive oil and orange oil.

Toss with greens.

RASPBERRY WALNUT VINAIGRETTE

Ingredients

- 100 ml Soybean Oil
- 45 ml Vinegar
- 35 g Sugar
- 350 ml Red Raspberry Juice
- 2 garlic cloves, chopped
- 1 onion, chopped
- 100 ml Water
- 50 g fresh Raspberry
- Walnuts or other tree nuts – roughly 2% of the rest of the dressing mix

Preparation Directions

Combine all ingredients and blend it together until a smooth mixture.

Serve chill with any salad condiments.

TOMATO SALAD

Ingredients

- 5 beefsteak tomatoes (1/3 inch slices)
- 4 shallots (finely chopped)
- 2 Tablespoon curly parsley (chopped)
- 2 garlic cloves (crushed)
- ½ teaspoon ground black pepper
- 1 teaspoon dijon mustard
- ¼ cup sherry vinegar
- ¾ cup olive oil
- 1 Tablespoon picked flat parsley

Preparation Directions

Place the dijon mustard, garlic and sherry vinegar into the bottom of a mixing bowl. Gradually pour and whisk in the olive oil. Add the parsley, shallots and pepper. Set aside.

Lay the sliced tomatoes on a serving platter and chill.

Just before serving, pour the sherry vinegar dressing over the tomatoes.

Garnish with a sprig of flat parsley.

MUESLI

Ingredients

- ½ kilo muesli/rolled oats (equivalent to just over 1 pound)
- 1 cup of honey
- 1 cup milk
- 1 cup of heavy cream
- ½ cup chopped dried apricots
- ½ cup sultanas/raisins
- ½ cup toasted flaked almonds
- ½ cup roughly chopped walnuts
- ¼ cup dried cranberries
- ½ cup fresh blueberries (optional)
- ½ cup strawberries cut in half (optional)
- 1 banana peeled sliced (optional)

Preparation Directions

Mix all the dried ingredients together in a bowl. Add the honey, milk and cream and mix together. If you wish the muesli to be more liquid, just add more heavy cream or milk which ever you prefer. Finally add the fresh fruits.

THE BUCCANEER'S SUN-RIPENED PINEAPPLE WITH COCONUT BANANAS

Ingredients

- Orange Glaze
- 200 mil Orange Syrup*
- 200 mil Mango Juice (*or 100 mil pineapple juice and 100 mil water; testers have said the mango option works better and is closer to tasting like the real deal*)
- 2 teaspoon Brown Sugar
- Coconut Banana
- 5 each Bananas Halved
- 4 oz. Shredded Coconut Toasted
- 100 mil Clear Honey
- Pineapple
- 2 Pineapples

Preparation Directions

Mix all the orange glaze ingredients together and reduce by one-third. Chill.

Peel and cut the Bananas in half, brush the Banana with clear Honey, roll the Banana in the roasted Shredded Coconut and cut diagonally.

Peel and core and slice the Pineapple into 8 long pieces. Cut the Pineapple "skin" into a boat shape. Drizzle glaze onto the Pineapple and garnish.

*Orange syrup

- 2 oranges
- 1 c water
- 1 c sugar

Combine first 6 ingredients and, if desired, orange liqueur in a heavy saucepan; bring to a boil over medium heat. Reduce heat, and simmer, stirring occasionally, 5 minutes or until sugar dissolves.

TOMATO CAKE

Ingredients

Tomato Cake

- 12 plum tomatoes
- 1/3 cup tomato ketchup
- 1 teaspoon ground cardamom
- 1/2 teaspoon ground black pepper

Dressing

- 1/3 cup olive oil
- 1 teaspoon dijon mustard
- 1/2 lemon, juice

Goat Cheese

- 1/2 cup goat cheese
- 1/3 cup whipping cream
- 1/4 lemon, juiced

Garnish

- 3 shallots, sliced into rings and halved
- 1 Tablespoon picked curly parsley
- 1/2 teaspoon ground black pepper

Preparation Directions

For the Tomato Cake

Make an incision in the top and base of each tomato. Blanch in boiling salted water for 2 minutes until the skin starts to loosen. Then submerge in salted ice water. Then peel the skin off each tomato, cut into quarters and remove the seeds. Season the tomato quarters with salt and pepper. Layer 1/4 of the tomatoes in a 2-inch ring, adding a half teaspoon of tomato ketchup mixed with the ground cardamom between each layer. Work your way to the top of the ring and layer 2 cm over the top; cover with plastic wrap and place onto a plate. Add another plate on top, placing a couple cans over the top plate to add weight to the "press." Refrigerate at least 5 hours.

For the Dressing

Place all the ingredients into a bowl and whisk together.

For the Goat Cheese

Mix all the ingredients together.

To Serve

Remove any of the tomato that has been pressed out over the side of the ring with a knife. Press the tomato cake into the center of the plate, layer the shallots around, spoon the dressing onto the shallots and garnish with the picked parsley. Top the cake with a quenelle of goat cheese and sprinkle with ground black pepper.

ROMA TOMATO SAUCE

LUMIERE'S, ANIMATOR'S PALATE, PARROT CAY

Ingredients

- 2 cans (28 oz. each) whole plum tomatoes
- 5 fresh plum tomatoes
- 2 small onions, chopped
- 4 garlic cloves, minced
- 2 tablespoons olive oil
- 2 teaspoons brown sugar
- 4 tablespoons chopped fresh basil leaves
- 4 teaspoons cornstarch mixed with 2 tablespoons water
- Salt and freshly ground black pepper, to taste

Preparation Directions

Preheat the oven to 325°F

Strain the canned tomatoes and reserved liquid. Place strained tomatoes on a baking sheet together with the whole fresh tomatoes, and roast for 15 minutes.

Meanwhile, in a separate pan, sauté onions and garlic in olive oil until translucent. Add the juice from the canned tomatoes, the brown sugar, and the chopped basil, and bring to a simmer.

Remove tomatoes from oven. Cool slightly. Peel the fresh tomatoes, then seed and cut into ½" chunks. Add, along with the canned tomatoes, to the onion and garlic mixture. Thicken with cornstarch mixture to keep the sauce from separating, and simmer 5 minutes. Season to taste with salt and pepper.

STACK OF VEGETABLES

LUMIERE'S & TRITON'S

Ingredients

- ½ cup olive oil, as needed for cooking
- 2 yellow squash, sliced ¼" thick on angle
- 1 zucchini, sliced ¼" thick on angle
- 8 ounces fresh spinach
- 2 red onions, sliced into ¼" thick rings
- 1 beefsteak tomato, sliced into ¼" thick slices
- 4 Portobello mushrooms, cleaned, with stems removed
- 12 cherry tomatoes
- 1 cup freshly grated Parmesan cheese
- 1 cup tomato sauce, warmed
- Salt and freshly ground black pepper, to taste

Preparation Directions

Preheat the oven to 350°F

Heat a sauté pan and add 1 tablespoon of olive oil. When the pan is hot, add the yellow squash, and sauté on both sides. Season with salt and pepper to taste; set aside.

Repeat process with a zucchini, spinach, red onions, beefsteak tomato rings, and portobellos until all have been sautéed. Cool and set aside.

Place the cherry tomatoes into the pan without oil, topside down, and cook until the tops of the tomatoes have turned dark brown.

Begin making the stacks by placing the sautéed portobellos smooth side down onto a baking sheet. Sprinkle with Parmesan cheese and then make a layer of yellow squash. Sprinkle with Parmesan cheese, then continue making layers of vegetables and cheese, alternating colors, until the stacks are complete. Bake for 10 minutes, or until all cheese is melted and vegetables are warm.

When the vegetables are warm, place each stack in the middle of a plate. Spoon some tomato sauce around the edge of each stack. Arrange three cherry tomatoes around the vegetables.

WILD MUSHROOM TART

TRITON'S AND LUMIERE'S

Ingredients

Bacon and Mushroom Filling

- 1 oz. package dried porcini mushrooms
- 2 slices bacon, diced
- 1 shallot, minced
- 4 portobello mushrooms, diced
- 2 button mushrooms, diced
- ¼ teaspoon minced fresh thyme
- Coarse salt, freshly ground black pepper

Tarts

- Ready-made rolled pie crust (2 crusts for 1 pie)
- 3 eggs
- 1/3 cup plus 1 tablespoon heavy cream
- 1/3 cup plus 1 tablespoon milk
- ¼ teaspoon nutmeg
- Bacon and mushroom filling, divided
- 8 teaspoons shredded mozzarella
- 2 teaspoons grated Parmesan

Preparation Directions

For the Bacon and Mushroom Filling

Soak porcini mushrooms in warm water in small bowl for 30 minutes. Squeeze water from mushrooms and dice.

Sauté bacon in large skillet over medium heat until crispy. Add shallots and sauté 1 to 2 minutes or until tender. Add mushrooms and sauté until mushrooms are tender. Add thyme and season to taste. Set aside.

For the Tarts

Preheat oven to 400°F. Spray an 8-cup muffin pan with cooking spray. Unroll pie crusts on a lightly floured surface. Cut 8 4-inch circles and mold into muffin tins. Whisk eggs, cream, milk, and nutmeg in medium mixing bowl with pour spout. Spoon 1 tablespoon mushroom filling into each crust, then top each with 1 teaspoon of mozzarella. Slowly pour egg mixture over mushrooms, filling each mold. Sprinkle ¼ teaspoon Parmesan over each tart.

Bake for 15-20 minutes or until golden brown. Cool for 5 minutes and remove from pan. Top with remaining mushrooms. Keep warm until ready to serve.

Cook's note: Another option is puff pastry for the dough. Follow the same instructions, but pre-bake the puff pastry in the muffin pan 7 minutes; gently push dough against the sides of each muffin mold and spoon in mushrooms.

BAKED CLAMS WITH SUN-DRIED TOMATOES

Ingredients

Clams

- 24 fresh littleneck clams (6 per portion)
- 1 cup white cooking wine
- 1 cup fish stock
- 3 shallots, finely diced
- ¼ cup unsalted butter
- 2 garlic cloves, crushed

Sun-Dried Tomato Mixture

- 1/3 cup coarse breadcrumbs
- 3 tablespoons reserved clam broth
- ¼ cup sun-dried tomatoes, packed in olive oil, finely chopped
- 2 tablespoons finely chopped Italian parsley
- ¼ cup (½ stick) unsalted butter
- large egg
- ½ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper

Preparation Directions

Wash the fresh clams thoroughly in cold water, removing any excess growths on the outer shells. Place in an 8-quart pot with lid. Add the white wine, fish stock, shallots, butter, and garlic, and seal the pot with a lid. Place on medium heat, so that the clams gradually open through steaming (this should take no longer than 5 minutes).

When clams have opened, strain off the broth and refrigerate. Save 3 tablespoons of broth for the mixture. Remove the clams from the shell, retaining the bottom shells for later.

Preheat the oven to 375°F. Place the breadcrumbs in a bowl and add 3 tablespoons of the reserved clam broth; gradually mix together. Roughly chop the grilled clams and mix with the breadcrumbs. Add the remaining ingredients and mix well. Using a teaspoon, spoon the mixture into the reserved bottom shells until the mixture is just above the lip of each shell. Place on a baking sheet. Cover and refrigerate until ready to bake.

To Serve

Preheat the oven to 375°F. Bake the clams for 10 minutes or until golden brown. Garnish with a quartered lemon.

SESAME-FLAVORED SHRIMP AND CARAMELIZED ONION CHEESECAKE WITH ASIAN BARBECUE SAUCE

ANIMATOR'S PALATE

Ingredients

Shrimp Filling

- 1 tablespoon olive oil
- 1 onion
- 1 ¼ pounds raw shrimp, cleaned
- 2 teaspoons sesame seeds
- 28 ounces cream cheese
- 1 teaspoon coarse salt
- 1 teaspoon freshly ground black pepper
- ¾ cup liquid eggs
- 1 ¼ cups heavy cream
- ½ cup shredded smoked Gouda
- ¼ cup chopped fresh parsley
- Micro greens, for garnish

Crust

- 1 ½ cups panko (Japanese bread crumbs)
- 6 ounces freshly grated Parmesan cheese
- 6 tablespoons unsalted butter, melted

Asian Barbecue Sauce

- 1 teaspoon vegetable oil
- 1 tablespoon minced shallot
- 1 tablespoon minced garlic
- 2 ½ teaspoons Asian barbecue sauce
- 1 teaspoon hot bean sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon dry sherry
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- 1/3 cup chicken stock

Preparation Directions

For the Crust

Preheat oven to 350F. Combine ingredients in medium bowl, stirring until well blended. Press mixture into bottom of a 9-inch spring form pan. Bake crust until golden brown, about 15 minutes. Cool completely before filling.

For the Shrimp Cheesecake Filling

Heat 1 tablespoon oil in large skillet over medium-high heat. Add onion, and saute until caramelized. Add shrimp, and saute until just opaque. Stir in sesame seeds. Set aside to cool. Combine cream cheese, salt and pepper in large bowl and beat with an electric mixer until fluffy. Beat in eggs 1 at a time; add cream, beating until well combined. Stir in smoked Gouda and chopped parsley. Spoon filling into crust. Place cheesecake on a baking sheet. Bake until cake puffs and top browns, but the center wobbles just slightly when pan is shaken, about 1 ½ hours. Transfer pan to rack and cool. (Cheesecake can be prepared 1 day ahead. Cover and refrigerate.)

Run a long, thin knife around pan sides to loosen cheesecake. Carefully remove ring, and cut into 14 pieces. Serve at room temperature with barbecue sauce and micro greens.

For the Asian Barbecue Sauce

In a small saucepan over medium heat, combine vegetable oil, shallots and garlic. Saute until fragrant, about 1 minute. Add Asian barbecue sauce, hot bean sauce and hoisin sauce; cook for 3 minutes. Add sherry and cook for 1 minute. Add soy sauce, sugar and stock; cook for 5 minutes. Transfer mixture to a blender and process until liquefied. Let cool.

CAJUN SHRIMP SLAW WITH LOUISIANA SAUCE

Ingredients

- ½ head white cabbage (finely shredded)
- 5 size 21/25 shrimp (cooked and peeled)
- 1 white onion (finely sliced)
- 1 carrot (shredded)
- 1 teaspoon horseradish sauce
- 3 drops Worcestershire sauce
- 2/3 cup mayonnaise
- ¼ cup tomato ketchup
- 1 teaspoon cajun spice
- 6 drops Tabasco sauce
- 3 Tablespoon roasted peanuts
- 1 lime (juiced)
- 1 Tablespoon curly parsley (chopped)
- salt and pepper
- 1 teaspoon picked dill for garnish

Preparation Directions

Place all the ingredients into a bowl and gently toss together.

Season with salt and pepper.

Chill before serving.

SMOKED SALMON CARPACCIO

Ingredients

- 8 oz. smoked salmon
- 2 Tablespoon capers
- 1 Tablespoon pink peppercorns
- 2 Tablespoon shallots (finely chopped)
- 1/3 cup dijon mustard
- ¼ cup clear honey
- 1 Tablespoon picked dill for honey mustard
- 1 teaspoon picked dill for garnish

Preparation Directions

Finely slice the fresh dill and mix with the honey and mustard. Chill until time to serve.

Slice the smoked salmon thinly and lay pieces on the plate, slightly overlapped, to create one uniform layer, leaving ½ inch of space between the fish and plate rim.

Neatly arrange the finely chopped shallots, capers and pink peppercorns on top of the smoked salmon in an even pattern.

Using the tip of a teaspoon, place 8 dots of the dill honey mustard on top of the smoked salmon in an asymmetrical pattern and garnish with the picked dill as per picture.

TUNA CARPACCIO

PALO

Ingredients

- 3 oz. Tuna (frozen)
- Lemon-infused olive oil
- Salt
- Pepper

Preparation Directions

Slice thinly while frozen.

Place around and cover the whole plate.

Drizzle with lemon infused olive oil, salt and pepper.

BAKED CRAB MARTINIQUE

PARROT CAY

Ingredients

- 2 ounces onion
- 4 ounces fresh tomato
- 2 ounces red pepper
- 2 tablespoons dijon mustard
- 12 ounces lump blue crab
- 4 ounces Belle Ile crab meat
- 8 ounces fontina cheese (grated)
- 2 tablespoons Tio Pepe sherry
- parsley (chopped)
- tarragon (chopped)

Bechamel Sauce

- 3 ounces butter
- 3 ounces flour
- ½ pint milk
- ¼ pint cream
- pinch ground nutmeg
- 1 whole bay leaf
- 2 whole cloves
- ½ onion
- salt and pepper, to taste

Preparation Directions

To make bechamel sauce, we need to infuse the cream and milk by heating with onion, clove and bay leaf. Mix equal quantities of butter and flour to form a roux (thickener). Add small quantities of infused liquid to roux, whisking vigorously to ensure the sauce is smooth and keep adding milk until at the right consistency and the sauce is cooked out.

To prepare the crab dish, saute onion, peppers and tomatoes. Deglace the pan and reduce; add the mustard. Add the Bechamel and simmer for 5 minutes. Add the belle ile and stir in sauce, then fold in blue lump crab. Using a baking dish add enough cheese to cover bottom of the dish then add crab mix and finish off with grated cheese on top. Bake in the oven 350°F until cheese is golden brown on top.

Serving suggestion — serve with deep fried tortilla chips.

SOFT-SHELL CRAB TEMPURA

Ingredients

Ginger and Soy Sauce

- 2 tablespoons olive oil
- 1 tablespoon minced, peeled, fresh ginger root
- 1 tablespoon diced onion
- ½ cup light soy sauce
- ½ cup vegetable stock
- 1 tablespoon cornstarch, mixed with 2 tablespoons water

Tempura

- 1 box tempura batter mix
- 5 cups vegetable or peanut oil, for frying
- 1 packet glass noodles
- 4 soft-shell crabs
- Cornstarch
- 1 lemon, quartered
- 1 green onion, cut into 2-inch pieces and fanned at the top, for garnish (optional)

Preparation Directions

For the Ginger and Soy Sauce

Place olive oil, ginger, and onion in a heavy-bottomed pan. Sauté gently until the onion is translucent. Add soy sauce and vegetable stock. Cook over medium-high heat until liquid is reduced by one-third. Whisk in cornstarch and water mixture to thicken slightly; set aside.

For the Tempura

Prepare tempura batter according to package directions. Let stand for a few minutes. Heat oil to 350°F in a Deep-fat fryer or 3-quart, heavy-bottomed saucepan. Pull the glass noodles apart. Place into deep fat fryer for 4-5 seconds, or until the noodles float back up to the top. Remove noodles with slotted spoon and place on paper towels to drain. Coat the soft-shell crabs with the cornstarch and shake off the excess. Dip the crabs into the batter and shake off the excess. Place crabs into deep-fat fryer and cook until golden and the crabs float on the surface of the oil. Place on paper towels to drain. Put noodles and crabs on four plates; garnish with lemon and green onion. Serve with sauce.

Cook's note – when soft-shell crabs are in season, this decadent, deep-fried version is on the menu on the dcl. Though the shell is soft and edible, there are parts of the soft-shell crab that should be removed before cooking. Ask your seafood market to prepare the crabs for you by removing inedible parts.

LOBSTER CROQUETAS WITH BANANA LENTIL SALAD & HORSERADISH CREAM

Ingredients

Croquetas

- 4 Tablespoon butter
- 2 Tablespoon diced onion
- 3 cloves garlic, squeezed through a garlic press
- 1 cup milk
- ¾ cup all-purpose flour
- ½ teaspoon salt
- 1/8 teaspoon ground black pepper
- ½ Tablespoon cognac
- 1 pound cooked lobster meat finely diced

Horseradish Cream

- 2 Tablespoon prepared horseradish
- 1 teaspoon wasabi powder
- ½ Tablespoon grated gingerroot
- ½ cup sour cream
- 2 Tablespoon heavy cream

Breading

- 1 cup all-purpose flour
- 2 eggs
- 1 cup cracker meal
- Canola oil for deep frying

Banana Lentil Salad

- 1 cup brown lentils
- 1 cup yellow or red lentils
- 3 Tablespoon olive oil
- 1 red onion, diced
- 1 red bell pepper, diced
- 1 Tablespoon finely minced garlic
- 2 Tablespoon chopped parsley
- 3 Tablespoon chopped cilantro leaves
- 3 semi-ripe bananas, peeled and chopped
- ¼ cup balsamic vinegar
- Salt and pepper to taste

Preparation Directions

For the Croquetas

Heat butter in heavy-bottomed saucepan and sauté the onion and garlic over a medium high heat until translucent, about 5 minutes; set aside. Place the milk and flour in a blender and blend until combined; pour this mixture into the sautéed onions and add the salt, pepper and nutmeg. Simmer over a low heat, stirring constantly, until the mixture reaches the consistency of pancake batter. Remove the pan from the heat, add the cognac and lobster meat and mix well. Pour into a shallow pan and let cool for about 1 hour. Using about 2 to 3 tablespoons of the mixture for each croqueta, shape into small finger-size sticks. Place each breading ingredient into a separate small bowl. Lightly beat the eggs. Dredge the croquetas first in the flour, then in the egg, and finally in the cracker meal. Transfer to a plate, cover and refrigerate for at least 1 hour or freeze to use at a later time. Heat canola oil in deep fryer to about 375°. Fry the croquetas until golden brown, 3 to 4 minutes. Drain on paper towels.

For the Banana Lentil Salad

Place lentils in large bowl, cover with water and soak overnight. The next day, drain and rinse lentils and transfer to a saucepan. Add fresh water to cover by at least an inch. Bring lentils to a boil. Lower heat and simmer for 6 minutes. Remove pan from heat, drain and transfer to a mixing bowl to cool. In a sauté pan or skillet, heat olive oil. Add onion, bell pepper and garlic and sauté over medium heat until tender, about 2 minutes. Add onion mixture to cooled lentils and stir in the remaining ingredients. Mix thoroughly. Let the salad chill for 1 to 2 hours before serving

For the Horseradish Cream

Place the horseradish cream ingredients in a blender and puree until smooth. Refrigerate.

To Serve

Place the 4 tablespoons of lentils into the center of a serving bowl and rest the croquetas against the lentils. Drizzle horseradish cream over and around the croquetas and lentils. Garnish with sprigs of cilantro and fresh lime.

EMPANADAS PANZUDAS DE CARNE

CARIOCA'S

Ingredients

Empanadas Panzudas de Carne

- 10 pre-cooked beef empanadas
- 3 ½ ounces egg wash

Red Chimichurri

- ½ bunch cilantro, finely chopped
- 12 cloves of garlic, minced
- 1 medium white onion, finely chopped
- 1 Tablespoon dried oregano
- 1 Tablespoon smoked paprika
- 1 teaspoon red pepper flakes
- 4 ounces red wine vinegar
- 4 ounces extra virgin olive oil
- 1 teaspoon ground black pepper
- Salt, to taste

Preparation Directions

For the Empanadas

Brush the defrosted pre-cooked empanadas with the egg wash and place in the refrigerator for 30 minutes.

Pre-heat to 300°F. Remove and brush again with egg wash, place into oven on olive oil brushed parchment paper.

Cook until golden brown (approximately 15 to 20 minutes).

For the Red Chimichurri

Place all the ingredients into a large bowl and whisk together. Serve on the side with the hot empanadas.

STOLLEN BREAD

Ingredients

Bread (lots of it)

- 18 lbs Bread Flour
- 2 lbs Sugar
- 10 oz. Instant dry yeast
- 6 oz. Salt
- 2lbs Butter
- 1 litre Eggs
- 4 litres Milk
- 500 ml Water

Almond Filling

- 2 oz. Almond Flour
- 3 oz. Milk
- 1 oz. Soft butter
- 12 oz. Almond Paste

Butter Struzzel

- 4oz Butter
- 4oz Sugar
- 8oz Flour
- ¼ teaspoon Baking powder
- Zest of ¼ lemon

Preparation Directions

Preheat oven to 375F. Mix all the dry ingredients together in the mixing bowl. Add the milk and eggs and water in the mixture. Mix them for four minutes at the slow speed. Mix the dough to the soft consistency. The butter to be added to the dough at the end of the mixing. Rest the dough for 1hr, after dividing it in the two pound pieces.

Roll out the dough into a rectangle at 4mm thickness and apply the almond filling evenly all over. Starting from one end roll the dough into a rope. Divide in two by cutting length wise through the middle. Cut into portions to fit the banana bread mold then taking the 2 divided pieces criss cross them into a rope try to keep the open face (filling side) facing the top while knotting it into a rope. Place into banana bread mold and proof the dough until doubled in size. Cover the top with butter struzzel. Bake the bread. Cut the loaf once it has properly cooled.

For the Almond Filling

Mix the almond paste and butter together until soft add warm milk a little at a time until all of it is incorporated.

Finally add the almond flour into the mix.

For the Butter Struzzel

Cream the butter and sugar until the mix is light in color but the sugar granules are still visible. Sieve together the dry ingredients and fold into the butter mix.

ENTRÉES

EGGS BENEDICT

PALO

Ingredients

Hollandaise Sauce

- 1 ½ cups white wine vinegar
- 5 peppercorns
- 1 shallot, finely sliced
- 1 sprig fresh tarragon
- 3 large free-range egg yolks
- 1 cup melted and skimmed (clarified) unsalted butter, warm
- ½ lemon, juiced
- Salt and freshly ground black pepper

Poached Eggs

- ¼ cup white wine vinegar
- Salt
- 10 eggs

Toasted English Muffins with Smoked Salmon

- 5 English muffins, split
- 5 ounces salted butter, softened
- 15 ounces sliced Scottish smoked salmon
- 2 ounces American caviar

Toasted English Muffins with Ham

- 5 English muffins, split
- 5 ounces salted butter, softened
- 15 oz. thinly sliced, cooked rosemary ham
- ½ bunch chives, finely sliced

Preparation Direction

For the Hollandaise Sauce

Place the vinegar, peppercorns, shallots and tarragon into a pan, bring to the boil and reduce by half. Strain and reserve. Place a large pot filled partway with water to the boil, then lower and keep at a simmer. Place the egg yolks in a bowl that will fit over the pot of simmering water but not touch the water. Add 1 tablespoon of the reduced vinegar to the eggs and place the bowl on top of the pot, making sure the water does not touch the bottom of the bowl. Beat the eggs with a balloon whisk, occasionally removing the bowl from the heat so the mixture does not become scrambled, until the eggs thicken and double in size. Remove bowl from the pot, then whisk a small ladle of the warm clarified butter into the eggs. Continue to gradually add the butter while whisking. If the sauce becomes too thick, add a small amount of warm water. Whisk in the lemon juice and season with salt and pepper. Keep warm.

For the Poached Eggs

Mix the white wine vinegar, some salt and 5 cups water in a pan, bring to the boil and then bring down to a simmer. To poach the eggs, crack each egg into an individual small bowl. Use a whisk to gently stir the simmering poaching liquid in a counter-clockwise direction, and pour each egg into the water in the same direction the water is moving. Gently simmer for 1 minute. Remove with a strainer, drain and place onto a garnished English muffin half. (If you are keeping the eggs for later, remove them from the water with a strainer and place immediately in salted ice water. Reheat them in the same cooking water.)

For the English Muffins

Meanwhile, place English muffin halves into a toaster and toast until golden brown. While the muffins are still warm, spread the softened butter onto the open toasted side of each. Layer 1 ½ ounces of the sliced salmon or ham on each buttered muffin half.

Spoon 2 tablespoons of the hollandaise over each egg. Garnish with ½ teaspoon of the caviar (for salmon) or chives (for ham).

GRILLED PORTOBELLO MUSHROOMS AND POLENTA

Ingredients

Polenta

- 2 cups milk
- $\frac{3}{4}$ cup finely ground cornmeal
- 2 tablespoons mascarpone cheese
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon finely chopped, mixed, fresh herbs (such as rosemary, thyme, and marjoram)
- Salt, to taste
- Freshly ground black pepper, to taste

Shallot Sauce

- 3 portobello mushrooms
- 2 cups water
- 1 cup white wine
- 2 cups shallots, peeled and finely chopped
- 1 teaspoon finely chopped garlic
- 2 tablespoons butter or olive oil
- 1 cup balsamic vinegar (1 tablespoon used in sauce, remaining reduced for Grilled Mushroom Caps)
- 1 tablespoon cornstarch, mixed with 2 tablespoons water
- 2 cups heavy cream
- Salt, and freshly ground black pepper, to taste
- Parmesan cheese, shaved (for garnish)

Preparation Directions

For the Polenta

Heat milk to a simmer in a pan. Gradually whisk in the cornmeal, and cook over medium heat, stirring, until liquid is absorbed and the consistency is quite thick, about 15 to 20 minutes. Turn off the heat and add the mascarpone, Parmesan cheese, and chopped herbs. Add salt and pepper to taste. Cover and keep in a warm place.

For the Shallot Sauce

Wash the mushrooms and take off the stems. Set caps aside for grilling. Bring the water to boiling with $\frac{1}{2}$ cup of the white wine in a small saucepan. Add mushroom stems, reduce heat, and simmer for about 10 minutes. In a separate small saucepan, over medium heat, cook the shallots and garlic in butter until soft in consistency. Strain the liquid from the mushrooms and add to the shallot mixture. Add the rest of the wine and 1 tablespoon of the balsamic vinegar. Add the cornstarch mixture. Cook about 5 minutes. Stir in the cream. Add salt and pepper to taste. Keep the sauce warmed on the side.

For the Grilled Mushroom Caps

Cut Portobello mushrooms caps in half and season with salt and pepper. Brush with olive oil and grill on both sides over medium-high heat until tender. While mushrooms are grilling, cook remaining balsamic vinegar in a small saucepan for about 5 minutes, until it thickens enough to coat the back of a spoon.

To Serve

Place a scoop of Polenta in the center of each plate. Place a mushroom cap on top. (Mushroom caps can be thickly sliced instead of being served whole.) Ladle Shallot Sauce over the Grilled Mushrooms and Polenta, then garnish with freshly shaved Parmesan cheese and a drizzle of the balsamic vinegar reduction.

PALO

Ingredients

- 1 oz. dried porcini mushrooms
- 3 cups vegetable stock
- 4 cups chicken stock
- 2 cups sliced fresh mushrooms, any variety
- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 medium onion, chopped
- 1 medium leek, white part chopped
- 1 garlic clove, minced
- 4 tablespoons chopped Italian parsley
- 1 pound Arborio rice
- 2/3 cup white wine
- ½ cup freshly grated Parmesan cheese
- Salt and freshly ground black pepper, to taste
- Fresh basil leaves, for garnish

Preparation Directions

Place porcinis in a bowl and cover with boiling vegetable stock. Steep for 30 minutes. Remove mushrooms with a slotted spoon; set aside. Strain stock through a fine sieve and add to chicken stock. Sauté fresh mushrooms and 1 tablespoon of oil in a skillet until tender; set aside. Melt butter and remaining tablespoon of olive oil in a large pan. Add onion, leeks, and garlic, and cook over medium heat until the onions are transparent. Add 2 tablespoons of parsley and the rice, and stir to coat. Add the wine, and stir until it is evaporated. Then add mushrooms and stir, reduce heat, and add a ladle of chicken stock. Stir the rice until the liquid is absorbed, add another ladle of stock, and continue in this manner until all the stock has been added and rice is tender but firm.

Remove from heat, and add Parmesan and remaining parsley. Season with salt and pepper and garnish with fresh basil.

Cook's Note: Try a variety of wild mushrooms, including chanterelle, shiitake, Portobello and oyster for a nutty, earthy flavor. Risotto takes patience, as you must continue to stir and add liquid - be sure to use Italian Arborio rice.

GNOCCHI WITH GORGONZOLA SAUCE AND ASPARAGUS

PALO

Ingredients

For the Gnocchi

- 1.5 lbs potatoes, skin on
- 8 oz. flour
- 2 eggs
- 1 tsp salt
- 1 tsp ground black pepper
- 1 Tbsp nutmeg
- 3 Tbsp extra virgin olive oil
-

For the Asparagus

- 2 spears asparagus
- Salt and pepper to taste
- For the Garnish (per plate)
- 3 spears asparagus, cut
- 3 cloves garlic, roasted
- 3 cherry tomatoes
- 1 tsp tarragon, finely chopped
-

For the Gorgonzola Sauce

- 3 shallots
- 3 Tbsp extra virgin olive oil
- ½ quart (2 cups) white wine
- ½ quart (2 cups) heavy cream
- 1 cup gorgonzola cheese
- Salt and pepper, to taste

Preparation Directions

For the Gnocchi

Cook potatoes (skin on). Once cooked, remove from water and remove skin. Place the pulp into a bowl. Mix in the eggs and flour. Season with kosher salt, black pepper and nutmeg. Stand for 30 minutes to rest. Take 1/3 of the dough and roll 20 inches long and ½" diameter. Cut into 1" long pieces. Mark with a fork. Bring salted water and olive oil to a boil. Cook gnocchi until they float to the top. Spoon the gnocchi into ice water. Drain and store in hotel pan with olive oil.

For the Gorgonzola Sauce

Saute the shallots in olive oil, deglaze with white wine, and reduce by half. Add heavy cream and

Reduce by 1/3. Crumble in the gorgonzola cheese. Add kosher salt and black pepper to taste.

For the Asparagus

Cut 3 asparagus spears and save tips for garnish. Use the remainder of the asparagus and cut on the bias. Saute in a pan until tender. Toss in with the gnocchi and add the gorgonzola sauce.

Assembly

Spoon the gnocchi into the center of the bowl. Garnish with asparagus tips, cherry tomatoes, chopped tarragon, etc.

GNOCCHI WITH CEP MUSHROOMS

Ingredients

Homemade Potato Dumplings

- 1 white potato
- 1 egg
- 1/2 teaspoon salt
- 2 cups plain white flour
- 3 qt. water

White Wine Cream Sauce

- 18 fl.oz. white wine
- 3 shallots (finely diced)
- 1 stalk celery (finely diced)
- 1/2 leek (washed and finely diced)
- 1 1/2 cups heavy cream
- 1 1/2 cups vegetable stock
- 2 Tablespoon chives (finely sliced)
- 1 Tablespoon unsalted butter

Garnish

- 1 1/2 cups cep mushrooms
- 2 Tablespoon white truffle oil
- 1/3 cup fresh parmesan (shaved)
- 1 teaspoon picked thyme
- 4 Tablespoon unsalted butter
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Preparation Directions

For the Gnocchi (potato dumplings)

Place potato in a saucepan and cover with water. Bring to boil. Reduce heat; cover and cook for 15–20 minutes or until tender. Drain and mash. Place 2 cups mashed potatoes in a large bowl (save any remaining mashed potatoes for another use). Stir in the egg and 1 teaspoon salt. Gradually beat in flour until blended (dough will be firm and elastic). Turn onto a lightly floured surface; knead 15 times. Roll into 1/2-in.-wide ropes. Cut ropes into 1-inch diagonal pieces. Press down with a lightly floured fork. In a thick-bottomed pan, bring water and remaining salt to a boil. Add gnocchi in small batches; cook for 3 to 4 minutes or until gnocchi float to the top and are cooked through. Remove with a slotted spoon and place into salted iced water. Then drain and keep on a wet cloth.

For the White Wine Cream Sauce

Melt the butter in a thick-bottomed pan; sauté the shallots, celery and leek. When shallots are soft (no color), add the white wine and vegetable stock, then reduce by two-thirds. Add the heavy cream and reduce by one-third, season with salt and ground black pepper and pass through a fine strainer.

To Serve

Sauté the mushrooms in butter; season with salt, ground black pepper and thyme. Set aside. Mix (dress) the gnocchi with the white wine cream sauce and place into a serving bowl. Place the sautéed mushrooms onto the gnocchi, garnish with the shaved parmesan and lightly drizzle the truffle oil on the gnocchi.

MUMMIFIED PRAWNS WITH AVOCADO, TOMATO AND CITRUS SALSA

Ingredients

Salsa

- 2 Avocados
- 2 Tomatoes
- 2 Blood Oranges
- Salt & Pepper
- 1 Lime
- 1 Bunch of Parsley
- Dash Tabasco
- 50 ml. of Olive Oil

Shrimp

- 12 Prawns, shelled & deveined
- 3 Large Baking Potatoes
- 2 liters Canola oil - for frying

Preparation Directions

For the Salsa

Peel & Slice Avocado

Dice Tomatoes

Segment Blood Oranges & Limes

Chop Parsley

Combine all ingredients, reserving half of the parsley for garnish and season to taste.

For the Shrimp

Heat oil. Peel potatoes and slice on spiral slicer. Wrap potato around shrimp. Fry shrimp until golden. Serve with salsa.

SEAFOOD PAELLA

Ingredients

- 1/3 pound chicken tenders (3/4" dice)
- 1 teaspoon paprika spice
- 4 garlic cloves (crushed)
- 1/2 pound chorizo sausage (5" slice)
- 1/2 cup olive oil
- 1 3/4 cup paella rice
- 1/2 Spanish/yellow onion (finely diced)
- 1 1/2 cups fish stock
- 1 1/2 cups chicken stock
- 1 1/2 cups tomato juice
- 2 beef tomatoes (seeded, skinned and finely diced)
- 1 teaspoon saffron threads
- 3/4 cup green peas
- 3/4 cup tiger shrimps (peeled)
- 3/4 cup scallops (10–20)
- 3/4 cup squid (1/4" slice)
- 3/4 cup mussels
- 3/4 cup small clams (like littleneck clams)
- 3/4 cup lobster tail (3/4" slice)
- 1 Tablespoon salt ground black pepper to taste
- 3 Tablespoon flat-leaf parsley (roughly chopped)

Saffron Aioli

- 1/4 teaspoon saffron threads
- 4 garlic cloves (crushed)
- 2 Tablespoon white wine
- 3/4 cup mayonnaise
- 1 teaspoon lemon juice

Red Pepper Rouille

- 1 roasted red bell pepper (peeled and deseeded)
- 1 garlic clove (roasted)
- 1 teaspoon red wine vinegar
- 1/2 cup mayonnaise
- Pinch of cayenne pepper

Preparation Directions

For the Seafood Paella

Toss chicken tenders with paprika spice and one chopped garlic clove in a bowl. Chill for 4 hours. Sear both sides of the scallops, then set aside. Sauté the chorizo, chicken and lobster in 1/4 cup of olive oil. Once cooked medium well, place onto a paper towel and set aside. Pour the remainder of the olive oil into the pan and bring to temperature to gently sauté the onion and the rest of the garlic. Once the onion is transparent, add the rice. Gradually add the HOT chicken and fish stock (a little at a time while continually stirring). Then add the tomato juice and chopped tomatoes. Once the rice is 3/4 cooked through, add the scallops, chorizo, chicken, lobster and remaining ingredients (except the flat parsley, clams and mussels). Continue stirring. Once the stock has been absorbed and the rice is cooked, stir in the peas and flat parsley. Lay the clams and mussels on top of the rice and cover with a clean napkin.

The heat of the paella will open the shellfish.

For the Saffron Aioli

Place the saffron threads into the white wine and reduce by half, let cool, then mix with the remaining Ingredients.

For the Red Pepper Rouille

Blend the roasted red bell pepper, roasted garlic and red wine vinegar in a food processor. Mix with the mayonnaise and season with the cayenne pepper.

GRILLED SHRIMP AND SEARED SCALLOP PASTA

Ingredients

- 8 ounces linguine
- 2 cups favorite spaghetti sauce
- 2 garlic cloves, thinly sliced
- 5 tablespoons butter, divided
- 2 cups fresh spinach
- Coarse salt and freshly ground white pepper
- 12 large shrimp, peeled and deveined
- 12 large scallops

Preparation Directions

Cook linguine according to package directions; drain and mix with spaghetti sauce. Keep warm. In a large skillet, sauté garlic in 2 tablespoons butter until golden; add spinach and cook until wilted. Season with salt and pepper, and set aside.

Heat remaining 3 tablespoons butter in a skillet over medium-high heat; add shrimp and scallops, and cook about 3 minutes, or until shrimp turn pink and scallops turn white, turning once. Top pasta with cooked spinach, and serve with shrimp and scallops arranged around the plate.

SAFFRON RISOTTO WITH FRIED ZUCCHINI, SHRIMP, MUSSELS, AND CLAMS

Ingredients

Fried Zucchini

- 1 small zucchini, sliced lengthwise into paper-thin strips
- Vegetable oil, for frying

Risotto

- 6 cups fish or vegetable stock
- 3 tablespoons unsalted butter
- 1 small onion, diced
- 2 cups Arborio rice
- ½ cup white wine at room temperature
- ¼ teaspoon saffron threads
- ½ cup mascarpone cheese
- Coarse salt and freshly ground black pepper, to taste

Seafood

- ¼ cup olive oil
- ¼ cup chopped shallot
- 2 garlic cloves, finely minced
- 12 mussels, scrubbed
- 12 clams, scrubbed
- 12 large shrimp, peeled and deveined
- 2 cups seafood or vegetable stock
- 2 teaspoons chopped fresh tarragon

Garnish

- 4 stems fresh thyme
- 4 stems fresh oregano
- 4 stems fresh rosemary
- 4 fresh chives
- 12 cherry tomatoes
- Shaved parmesan cheese, to taste

Preparation Directions

For the Fried Zucchini

Heat oil in a large, deep pot until it shimmers. Working in batches of 3 or 4, gently drop zucchini strips into hot oil. Cook until crisp and golden brown, about 2 to 3 minutes. Transfer to a plate lined with paper towels to drain. Keep warm.

For the Risotto

Warm stock in a small saucepan over medium heat. Keep warm. Melt butter in a large saucepan over medium-low heat; add onion and sauté, stirring occasionally, until tender, about 5 minutes. Add rice and toast lightly for 1 minute. Add wine and cook until almost completely absorbed. Add 1 cup stock and cook until it is mostly absorbed, stirring often. Continue adding stock, 1 cup at a time, simmering, stirring often, until almost all broth is absorbed before adding next cup. Add stock until rice is creamy and cooked through. Stir in saffron threads and mascarpone; season to taste with salt and pepper. Keep warm.

For the Seafood

Warm olive oil in a large sauté pan over medium heat; add shallot and garlic, cooking until softened and golden, about 2 minutes.

Add mussels, clams, and shrimp; stir to combine. Add stock; cover, and bring to a simmer. Cook 3 to 5 minutes, or until shellfish has opened and shrimp are just cooked through. Stir in tarragon. Keep warm.

To Serve

Create 4 bundles of 1 stem each of thyme, oregano, and rosemary. Tie a chive around each bundle. Gently fold seafood into risotto. Divide among plates. Top each serving with fried zucchini strips, 3 cherry tomatoes, an herb bundle, and shaved parmesan cheese.

BAKED LOBSTER TAIL WITH SAFFRON RICE

Ingredients

Seasoned Butter

- ½ cup (1 stick) butter
- 1 ½ teaspoons paprika
- 2 small garlic cloves, crushed
- ¼ cup brandy
- 1 teaspoon chopped fresh parsley
- ½ teaspoon freshly ground black pepper

Lobster

- 4 lobster tails, 8 ounces each
- Coarse sea salt and freshly ground white pepper, to taste
- 1 tablespoon olive oil

Saffron Rice

- 1 medium onion, finely chopped
- ½ cup white wine
- 1 cup parcooked long-grain rice, such as Uncle Ben's Converted Rice
- 1 2/3 cups chicken or vegetable stock (if using canned stock, choose low-sodium)
- 1 teaspoon salt
- ½ teaspoon freshly ground white pepper
- 1 pinch fresh saffron (6 stamens) placed in 2 tablespoons of white wine
- Lemon wedges, for garnish

Preparation Directions

For the Seasoned Butter

Place all the ingredients for the seasoned butter in a blender and whip until the butter doubles in volume; set aside.

For the Saffron Rice

Sauté the onion in saucepan until transparent, add the white wine, and reduced by two thirds. Add the rice. Add the chicken or vegetable stock, salt, and pepper, and bring to a boil. Cover and cook over low heat for about 18 minutes, until the rice has a "bite" and the liquid has been absorbed. Remove from heat. Add the saffron-white wine mixture, and stir in thoroughly. Stir in remaining seasoned butter from the cooked lobster.

For the Lobster

Preheat oven to 350°F. Using kitchen shears, cut a lengthwise slit in the lobster shells. Pull the lobster-tail meat up and out of each shell, keeping the tails connected at the back. Season with salt/pepper, and brush meat with olive oil. Place the lobster tails meat side down in a preheated sauté pan. Sear the outsides of the tail meat briefly, then place on a baking sheet. Spread the tail meat with the Seasoned Butter, then place in a preheated oven for approximately 15 minutes, or until the meat thermometer registers 150°F.

To Serve:

Place the rice in the center of the plate. Top with lobster. Garnish with lemon.

Cook's Note: since this recipe uses only the tail, look for spiny rock lobsters, which have most of the meat in the heavy tail. If you buy live lobsters, place in the refrigerator (but not directly on ice) until ready to cook.

Ingredients

Lobster Ravioli

- 1 pound Cooked Lobster Meat
- ½ pound Cooked Lobster (garnish)
- 1 Tablespoon Extra Virgin Olive Oil
- 1 Tablespoon Butter (Unsalted, Melted)
- 2 Cloves Garlic (Minced)
- 1 Shallot (Minced)
- ¼ cup Cognac or Fine Spanish Sherry
- 1 Tablespoon Basil Leaves (Chopped)
- ½ cup Ricotta Cheese
- 1 Egg (Whisked)
- ½ teaspoon Sea Salt or Kosher Salt
- ¼ teaspoon Fresh Ground Black Pepper
- 24 Wonton Wrappers
- 6 Large Basil Leaves (deep fried) * if desired
- Extra Virgin Olive Oil. (for garnish)

Tomato and Garlic Broth

- 4 Plum Tomatoes. Cut in half.
- 1 teaspoon Kosher Salt or Sea Salt
- ½ Fresh Ground Black Pepper
- 1 Tablespoon Extra Virgin Olive Oil
- ½ Small Onion, Roughly Chopped
- 2 Garlic Cloves (Minced)
- 1 Tablespoon Extra Virgin Olive Oil
- 1 Cup Tomato Juice (8oz)
- 4 Whole Basil Sprigs, half cut into Chiffonade

Preparation Directions

For the Lobster Ravioli

Clean and mince lobster meat into ½-inch pieces. In saute pan, heat olive oil and butter over medium heat; add garlic and shallots and cook 2-3 minutes until translucent. Add cognac or sherry and reduce for 2-3 minutes. Add lobster and fresh basil and heat through for 1-2 minutes. Remove from pan and cool for 30 minutes, until close to room temperature. In large bowl, combine lobster mixture with ricotta and whisked egg. Season with salt and pepper. On a flat surface, spread out 24 wonton wrappers. Working with four at a time, and keeping the rest covered, spoon 1 tablespoon of lobster filling into the center of each. Brush a little water on the outer rim of the filled wrapper and top with a wrapper, pressing gently around the filling and the edges of the wrapper to seal. (Ravioli may be refrigerated at this point, covered tightly, until ready to use, up to two hours. They may also be frozen for up to two months.) Bring a large pot of well-salted water to a boil. Drop in the ravioli in batches and cook for 30 seconds to a minute, until ravioli floats to the top. Gently remove and drain thoroughly; drizzle with olive oil to keep separate. When ready to serve, place two raviolis onto serving plate and spoon the tomato broth onto the raviolis. Warm additional lobster pieces in olive oil and top ravioli. Garnish with a fried basil leaf (deep fried in canola oil) and drizzle with extra virgin olive oil. Serve immediately.

For the Tomato and Garlic Broth

Roughly chop the plum tomatoes. Add to a bowl and then season with salt and black pepper, and add olive oil, two sprigs of basil, chopped onion and minced garlic. Refrigerate overnight to allow tomatoes to soften and flavors to develop. Pass through a fine mesh strainer placed over a bowl, and then add tomato juice and strain again. Adjust seasoning with additional salt and black pepper to taste. Bring to a simmer on low heat, add chiffonade of basil, and serve over lobster ravioli.

LOBSTER, SHRIMP AND MAHI MAHI KEBABS WITH BLACK BEAN RICE AND PICO DE GALLO

Ingredients

Kebabs

- 1 pound mahi mahi filet cut into 2 oz. square pieces
- 4 each warm water lobster tails, shell off, cut into ½-inch slices
- 20 each tiger shrimp shelled and deveined
- 2 each red onions peeled, quartered then cut into 4 squares
- 2 each red bell pepper deseeded then cut into 1 ½ inch squares
- 2 each green bell pepper deseeded then cut into 1 ½ inch squares
- 10 each bamboo skewers
- Black Bean Rice
- 8 oz. kidney beans drained and washed
- 1 teaspoon chopped thyme
- 300 ml coconut milk
- 3 l water
- 2 Tablespoon salt
- 1 Tablespoon ground black pepper

Pico de Gallo

- 4 each plum tomatoes
- 1 each red onion finely chopped
- 1 bunch cilantro finely chopped
- 1 bunch spring onions finely sliced
- 1 each lime juiced and zested
- 300 ml olive oil
- 1 Tablespoon salt
- 1 Tablespoon ground black pepper

Garnish

- 3 each 6" spinach tortilla (soft)
- 3 each 6" sundried tomato tortilla (soft)

Preparation Directions

Kebabs

Soak the skewers in water for 40 minutes. Push the following ingredients onto the soaked skewers in this order (one piece at a time) red bell pepper, mahi mahi, red onion, lobster, green bell pepper, tiger shrimp, red bell pepper. Repeat. Brush the kebab with olive oil, then place on a hot bar grill. For the best flavor, cook on a barbecue chargrill. While cooking all sides of the kebab, sprinkle with salt and ground black pepper and spray sparingly with lemon juice. When the lobster and shrimp are firm to the touch and have a pink color all around, the kebabs will be ready. To double-check, gently pull the skewer toward yourself. If the skewer gives way, the kebab is cooked.

Black Bean Rice

Mix ingredients together. Cover with buttered greaseproof paper. Place in oven at 320° for 40 minutes until all the water is absorbed.

Pico de Gallo

Gently mix all the ingredients together, including the grated lime zest and juice.

Garnish

Slice tortilla into 6 wedges and deep fry both sides in vegetable oil until crispy; drain on paper towel and cool to room temperature.

To Serve

Lay the black bean rice onto the center of the plate and "pat" down. Place the kebab onto the black bean rice and remove the skewer (the skewer can also be left in if preferred). Garnish each grilled seafood item with ¼ teaspoon of pico de gallo. Garnish with the fried tortilla.

PAN SEARED SEA BASS WITH FAVA BEAN AND PEA RISOTTO AND SWEET CHILI GLAZE

ENCHANTED GARDEN

Ingredients

Fava Bean and Pea Risotto

- 8 cups reduced-sodium chicken or vegetable stock
- 2 Tablespoon unsalted butter, divided
- 2 shallots, peeled and finely diced
- 2 cups Arborio rice
- ½ cup dry white wine
- ½ to ¾ cup freshly grated Parmesan cheese
- ½ cup heavy cream
- ½ cup mascarpone cheese
- ½ cup fava beans
- ½ cup green peas
- Coarse salt and freshly ground black pepper

Pan Seared Sea Bass

- 4 (6-oz.) sea bass fillets
- 1 lemon cut in half

Sweet Chili Glaze

- 1 cup rice vinegar
- ¾ cup sugar
- ½ cup water
- 1/3 cup fish sauce
- ¼ cup sherry
- 5 garlic cloves, minced
- 1 teaspoon dried chili flakes
- 3 Tablespoon cornstarch
- 1/3 cup cold water

- Coarse salt and freshly ground black pepper
- 1 Tablespoon canola or grapeseed oil

Preparation Directions

For the Fava Bean and Pea Risotto

Saute the risotto in butter. Cook until rice turns milky white and opaque, and just begins to stick to bottom of pan, and add shallots. Bring the stock to a simmer in a large saucepan over medium-high heat. Reduce heat to medium-low, and keep hot on stove. Add wine to rice and stir about 2 minutes, until nearly absorbed. Ladle about 1 cup simmering stock into rice. Cook about 2 minutes, stirring often, until stock is almost completely absorbed. Continue adding stock, 1 cup at a time, stirring gently until almost all broth is absorbed before adding next cup. Add stock until rice is creamy and cooked through. Stir in grated Parmesan, cream, and mascarpone. Season to taste with salt and pepper. Stir in fava beans and peas and remaining 1 tablespoon butter.

For the Sea Bass

Preheat oven to 425°F. Season sea bass with salt, pepper, and juice from one lemon. Heat canola or grapeseed oil in a nonstick, oven safe saute pan over medium-high heat until it shimmers. Add sea bass to pan and sear on one side until golden brown. Flip fish and put in oven until just cooked through, about 6 to 8 minutes.

For the Sweet Chili Glaze

Combine vinegar, sugar, water, fish sauce, sherry, garlic, and ried chili flakes in a saucepan over high heat. Bring to a rolling boil. Reduce heat to medium-high and boil for 10 minutes, or until reduced by about half. Reduce heat to low. Stir cornstarch into water and add mixture to saucepan. Whisk to incorporate and continue whisking occasionally until sauce thickens, about 2 minutes.

To Serve

Spoon risotto onto a serving plate and place a piece of sea bass on top. Drizzle with sweet chili glaze. Garnish with chive spears and shaved Parmesan, if desired.

HERB-CRUSTED SEA BASS

LUMIERE'S/TRITON'S

Ingredients

Mushroom Duxelles

- 1 pound button mushrooms
- 1 shallots, finely chopped
- 1 tablespoon olive oil
- ½ cup white wine
- Coarse salt and freshly ground white pepper, to taste

Tomato Concasse

- 4 beefsteak tomatoes
- 1 medium onion, finely diced
- 2 tablespoons olive oil
- ½ cup Riesling wine
- Coarse salt, to taste

Herb Crust

- 6 tablespoons unsalted butter, softened
- 1 cup coarse breadcrumbs
- 1 tablespoon brandy
- 1 tablespoon Pernot
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh thyme
- 2 teaspoons chopped garlic
- 2 teaspoons chopped fresh Italian parsley
- 1 whole egg

Sea Bass

- 4 sea bass (6 ounces each), cut into 2" x 3" pieces

Preparation Directions

FOR THE MUSHROOM DUXELLES

Finely chop the mushrooms to about 1/16" in thickness. Sauté the chopped shallots in the olive oil, add the mushrooms and wine, and cook gently until all the excess liquid has evaporated. Add the salt and ground white pepper. Reserve and chill.

FOR THE TOMATO CONCASSE

Remove the core from top of each tomato, then cut an "X" skin-deep in the bottom of each tomato. Bring 3 cups of water to a rolling boil in a small saucepan. Submerge each tomato, one at a time, into the boiling water for 10 to 15 seconds, then put into a bowl of cold water to stop cooking. Peel the skin off, then cut in half and remove seeds. Cut into ¼" pieces. Sauté the onions in olive oil in a medium pan over medium heat until soft. Add the white wine and salt and cook until liquid is reduced by half (to 4 tablespoons). Add the tomatoes and gently simmer for about 12 minutes, until all excess liquid has evaporated. Put aside and chill.

FOR THE HERB CRUST

Mix all the ingredients thoroughly; set aside at room temperature.

FOR THE SEA BASS

Preheat the oven to 350°F. Place the sea bass on a baking sheet and spread the Mushroom Duxelles on top. Spread the Tomato Concasse on top of the Mushroom duxelles, then place the Herb Crust on top. Place the sea bass in the oven for 18 to 20 minutes, until the fish is firm and the crust is golden.

COOK'S NOTE: MUSHROOMS, TOMATO SAUCE, AND HERB CRUST ALL CAN BE PREPARED AHEAD OF TIME.

CUBAN SNAPPER HASH

Ingredients

- 1- 6 oz. loaf Cuban Bread, crust removed
 - ½ cup Coconut Milk
 - 4 fresh Snapper filets, 4 to 5 ounces each
 - 1 medium Red Onion, chopped
 - 2 Tablespoons fresh Chopped Parsley
 - ¼ teaspoon Nutmeg
 - Juice of 1 Lime
 - Salt and Pepper to taste
 - 1 dash Tabasco sauce
 - 1 cup Virgin Olive Oil
 - 3 Hard Boiled Eggs, chopped
 - ¼ cup Creme Fraiche
 - fresh Cilantro sprigs
 - ½ cup Mango Poppy Vinaigrette (see separate list)
- Mango Poppy Vinaigrette
- 1 Mango, peeled and seeded
 - 4 Tablespoon fresh Orange Juice
 - 4 teaspoon Lemon Juice
 - 1 teaspoon Champagne Vinegar
 - ½ teaspoon Salt
 - ¼ teaspoon Poppy Seeds
 - 5 Tablespoons Olive oil
 - 1 Tablespoon Hazelnut Oil
 - 1 Tablespoon Parsley, finely chopped
 -

Preparation Directions

Dice Cuban bread into ¼-inch cubes. Soak in coconut milk and set aside.

Place Red Snapper filets in a large skillet and cover with salted water. Bring to a boil, reduce heat, and simmer until fish flakes easily. Transfer to a shallow pan, let cool. When fish is cool enough to handle, flake it and combine in a large bowl with the onion, chopped parsley, salt and pepper, nutmeg, lime juice, Tabasco, and bread mixture. Mix well. For service, heat the olive oil in a large skillet over medium heat. Add the fish mixture and cook until all the oil is absorbed and the onion is tender, 3 to 4 minutes. Fold in the hard boiled eggs, cook for 1 more minute and serve.

Mango Poppy Vinaigrette

Put the mango, orange juice, lemon juice and vinegar in a blender with the salt, and poppy seeds. Puree well until the mango is completely liquid, about 3 to 4 minutes. Slowly add the oils, then the herbs. Taste, and adjust any of the ingredients if necessary. Strain finished dressing through a fine screen strainer. The dressing should be fresh and sparkly.

To Serve

Place a 2 inch ring mold in center of warm plate. Spoon hash into mold. Remove mold and squeeze a dollop of creme fraiche on top of timbale. Arrange a Blue Corn Cracker at an angle. Place one more dollop of creme fraiche on top of cracker and garnish with sprig of fresh cilantro. Accent around hash with Mango Poppy Vinaigrette.

BAKED SALMON ROYALE

ROYAL COURT, ROYAL PALACE

Ingredients

Truffled Cauliflower Puree

- 2 tablespoons unsalted butter
- 1 shallot, chopped
- 1 pound cauliflower, cored and cut into small florets
- 1 cup heavy cream
- ½ teaspoon coarse salt
- ½ teaspoon freshly ground white pepper
- 1 tablespoon white truffle oil

Sautéed Swiss Chard

- 1 tablespoon olive oil
- ½ small onion
- 2 cloves garlic
- 1 ½ pounds Swiss chard (about 1 large bunch), cut into strips
- ½ cup dry white wine (such as Chardonnay)
- 1 ½ teaspoons coarse salt
- 1 ½ teaspoons freshly ground white pepper

Baked Salmon

- 1 cup panko (Japanese bread crumbs)
- 1/3 pound smoked salmon, very finely chopped
- 1/3 cup prepared horseradish
- 1/3 cup plus 2 teaspoons olive oil, divided
- ½ teaspoon coarse salt
- ½ teaspoon freshly ground white pepper
- 4 (6-oz.) filets salmon

Beurre Blanc

- ½ pound (2 sticks) unsalted butter, divided
- 1 shallot, finely diced
- 1 celery stalk, sliced
- ½ leek, cleaned and sliced
- ½ cup dry white wine (such as Chardonnay)
- ½ cup fish stock
- ½ cup heavy cream
- 1 ½ teaspoons coarse salt
- 1 ½ teaspoons freshly ground white pepper
- Freshly chopped chives, optional

Preparation Directions

For the Truffled Cauliflower Puree

Heat butter in a large stockpot over medium heat. Sauté shallot until translucent, then add cauliflower florets, cream, salt and pepper. Stir to combine. Cover pot and bring mixture to a boil. Reduce heat, and simmer, covered, until the cauliflower is soft, about 10 minutes. Add salt and white pepper; stir in truffle oil. Transfer mixture to a blender. Blend until smooth and creamy.

For the Sautéed Swiss Chard

Heat oil in a large skillet. Add onion and garlic, and sauté until fragrant. Add the Swiss chard and sauté until slightly wilted, about 4 minutes. Add the wine, salt and pepper; simmer until wine is reduced and Swiss chard is tender-crisp, about 5 minutes.

For the Baked Salmon

Preheat oven to 280°F. Combine panko, salmon, horseradish, 1/3 cup olive oil, salt and pepper in medium bowl. Stir until breadcrumbs absorb oil and mixture is combined. Heat 2 teaspoons oil in large skillet over medium-high heat. Sear salmon on both sides, about 2 minutes per side. Cool to room temperature. Evenly distribute panko mixture among the tops of the salmon filets. Bake salmon for 15 to 20 minutes, or until crust is golden and salmon is just cooked through.

For the Beurre Blanc

Cut butter into tablespoons. Reserve 2 tablespoons; set remaining butter aside. Heat the reserved 2 tablespoons butter over medium heat. Sauté the shallot, celery and leek for 2 minutes. Add the wine and fish stock. Simmer until reduced by 2/3, about 10 minutes. Add heavy cream and simmer until mixture is reduced by 1/3. Turn heat to low. Whisk remaining butter into wine mixture, one piece at a time, allowing each piece to melt fully before adding the next one. Season with salt and white pepper. Strain mixture through a fine-mesh sieve into a bowl. Keep warm until ready to serve.

To Serve

Spoon truffled cauliflower puree onto the center of a plate and top with sautéed Swiss chard. Place a piece of salmon over the Swiss chard, then drizzle with beurre blanc. Garnish with fresh chives, if desired.

MAPLE GLAZED SALMON WITH ONION-MASHED POTATOES

ANIMATOR'S PALATE

Ingredients

Maple Glaze

- ¼ cup brandy
- 1 ¼ cups maple syrup
- 1 Tablespoon cornstarch with 2 Tablespoon water

Salmon

- 4 salmon fillets, 7 ounces each
- 2 Tablespoon olive oil
- Coarse salt and freshly ground black pepper, to taste

Onion-Mashed Potatoes

- 2 medium onions
- 2 tablespoons olive oil
- 2 pounds red potatoes
- 2/3 cup milk, warmed
- 2 Tablespoon unsalted butter
- Coarse salt and freshly ground white pepper, to taste

Garnish

- Red peppers and scallion

Preparation Directions

For the Maple Glaze

Pour brandy in a pan and flambé for 5 seconds. Add the syrup and heat. Whisk in the cornstarch and water mixture, and simmer for 5 minutes, stirring. Cool to room temperature.

For the Salmon

Preheat oven to 350°F. Brush the salmon with olive oil and season with coarse salt. In a preheated sauté pan, sear both sides. Place on a baking sheet and drizzle 1 tablespoon of the Maple Glaze on each salmon fillet. Bake 12 to 15 minutes, or until desired doneness.

For the Onion- Mashed Potatoes

Preheat oven to 375°F. Toss the chopped onions with olive oil and bake for 15 minutes, until soft. Purée onions in a blender. Cover potatoes with water in a medium saucepan and boil until tender when pierced with a fork. Put drained, warm potatoes in a mixing bowl. Add milk and butter, and mash with an old-fashioned potato masher. Season to taste.

To Serve

Top potatoes with salmon and drizzle with remaining glaze. Top with diced red peppers and minced scallion.

YELLOWFIN TUNA

Ingredients

- 4 yellowfin tuna steaks (¾ cup each)

Vegetables

- 1 bok choy
- ½ cup soybeans
- sesame oil
- salt and pepper

Garnish

- 1 teaspoon black sesame seeds (toasted)

Rice Noodles

- 1 pound rice noodles
- 1/3 cup olive oil
- 3 quarts water
- salt and pepper for seasoning
-

Ponzu Glaze

- 1 cup ponzu sauce
- 1 Tablespoon hoisin sauce
- ½ teaspoon ginger
- 1 Tablespoon rice wine vinegar

Preparation Directions

For the Tuna Steak

Sear the tuna steak in a heated skillet with olive oil on both sides (approx 1 minute each side).

For the Bok Choy and Soybeans

Heat with olive oil in a medium skillet. Sauté bok choy and soybeans for 2–3 minutes. Season with salt and pepper. Set aside.

For the Ponzu Glaze

Add ingredients to hot saucepan and reduce until thick. If necessary, use a little cornstarch to thicken. Set aside.

For the Rice Noodles

In medium stock pot, bring water, oil and salt to a boil. Drop noodles in and watch closely. Splash with seasoned iced water to cool. Set aside. When ready to serve, reheat in a pan and season with salt, pepper and sesame seeds.

To Serve

Lay the tossed vegetables on the center of the plate. Roll the rice noodles on a fork and place on top of the vegetables lengthwise. Gently lay the tuna steak against the noodles. Spoon the ponzu glaze onto the bottom of the plate. Garnish with a light sprinkle of sesame seeds.

GRILLED TUNA WITH TRUFFLE-INFUSED POTATO RISOTTO, GARLIC-MARINATED ARTICHOKE, AND TARRAGON-VEAL JUS

Ingredients

Potato Risotto

- ½ pound russet potato, peeled and cubed
- 1 tablespoon extra virgin olive oil
- 1 shallot, diced
- 1 clove garlic, minced
- 1 cup dry white wine (such as chardonnay)
- 1 cup heavy cream
- Coarse salt and freshly ground black pepper, to taste
- 1 tablespoon white truffle oil
- Freshly grated parmesan cheese, to taste

Grilled Tuna

- 4 (½ pound) ahi tuna steaks
- Extra virgin olive oil, for grilling
- Coarse salt and freshly ground black pepper, to taste

Tarragon Veal Jus

- 1 ¼ cups veal stock
- 1 cup dry red wine (such as merlot)
- 3 stalks fresh tarragon

Marinated Artichokes

- ½ tablespoon extra virgin olive oil
- 1 garlic clove, minced
- ½ shallot, sliced
- 4 artichokes packed in oil,* drained, cut into thirds
- 12 cherry tomatoes, halved
- 2 tablespoons chopped fresh chives
- Coarse salt and freshly ground black pepper, to taste

Preparation Directions

For the Marinated Artichokes

Heat oil in a large sauté pan over medium heat until it shimmers. Add shallot and garlic, cooking until fragrant and golden. Add artichokes, tomatoes, and chives. Season to taste with salt and pepper. Sauté until tomatoes just begin to soften, 2 to 3 minutes. Remove from heat, cover, and set aside until ready to serve.

For the Tarragon Veal Jus

Combine red wine and tarragon stalks in a medium saucepan over medium-high heat. Simmer until reduced by 1/3, about 15 to 20 minutes. Add veal stock and simmer until reduced by 1/3, about 15 to 20 minutes. Strain mixture through a fine-mesh sieve and set aside until ready to serve.

For the Potato Risotto

Bring a pot of salted water to a boil. Cook potatoes until tender but not falling apart, about 8 to 10 minutes. Meanwhile, heat oil in a large sauté pan over medium-high heat. Add shallot, cooking until translucent. Add garlic and cook 30 seconds, or until very fragrant and golden. Add white wine, simmering until reduced, about 3 minutes. Add cream, simmering until reduced and slightly thickened, about 3 to 4 minutes. Add salt and pepper to taste. Drain potatoes and return to hot saucepan to allow excess water to evaporate. Gently fold cooked potatoes into cream mixture. Add additional salt and pepper to taste. Remove from heat and fold in truffle oil and parmesan cheese.

For the Grilled Tuna

Preheat grill to 400°F. Rinse tuna steaks and pat dry. Brush both sides with oil and season with salt and pepper. Place tuna on hot grill and sear each side 2 minutes for rare. If you prefer well done, cook an additional 2 to 3 minutes per side.

To Serve

Evenly divide potato risotto among 4 serving plates. Cut tuna steaks in half and place over potatoes. Evenly divide artichoke mixture among plates and drizzle with tarragon veal jus.

CRISPY ROASTED DUCK BREAST

Ingredients

Duck

- 6-8 pound fresh or frozen duck
- 1 tablespoon olive oil

Pomegranate Jus

- 1 cup beef stock
- ¼ cup pomegranate syrup

Marquise Potatoes (Potato Cakes)

- 4 medium Yukon gold potatoes, peeled
- 4 strips bacon, finely diced
- ½ cup finely diced yellow onions
- 1 tablespoon finely chopped parsley
- 1 egg
- ¼ cup plus 1 tablespoon all purpose flour, divided
- Coarse salt, freshly ground black pepper
- 2 tablespoons butter

Preparation Directions

For the Duck

Preheat oven to 300° F. Roast duck for 25 to 35 minutes, or until medium rare. Rest until cool enough to remove breast, thighs, and legs, keeping the skin intact. Heat olive oil in medium skillet over medium heat. Add duck breast, skin side down, and cook for 3 to 5 minutes, or until skin is crispy. Place thighs and drumsticks, skin side up, back in oven for 5 to 7 minutes or until skin is crispy. Transfer duck to cutting board and let stand 15 minutes before carving.

For the Marquise Potatoes (potato cakes)

Boil potatoes until tender, drain and cool on a perforated pan. Shred the potatoes with a box grater; set aside. Sauté bacon until crisp in a medium skillet. Add onions and cook until translucent. Add bacon and onions to the shredded potatoes. Mix in parsley, egg, and 1 tablespoon flour. Season to taste with salt and pepper. Form into eight 3-inch cakes. Dredge the cakes lightly in remaining flour, coating both sides. Heat the butter in large skillet over high heat. Cook the cakes until golden brown on both sides.

For the Pomegranate Jus

Heat beef stock in small saucepan over medium heat. Bring to a boil, reduce to low heat, and let simmer for 15 minutes. Pour in pomegranate syrup and simmer for 5 to 7 minutes.

To Serve

Place 2 potato cakes on 4 entrée plates and serve with duck breast slices, thighs and drumsticks. Drizzle 2 tablespoons of pomegranate jus over duck and serve remaining jus on the side.

SMOKEY CHICKEN, VEGETABLES AND CHEDDAR CHEESE FRITTERS WITH SMOKED SALT AND POMEGRANATE BARBECUE SAUCE

Ingredients

Smokey Chicken Fritters

- 10 each Chicken Legs and Thighs Roasted
- 2 each Red and Green Bell Peppers Finely Chopped
- 2 each White Onions Finely Chopped
- 2 Tablespoon Oregano
- 8 oz. Cheddar Cheese Grated
- 6 oz. Plain Flour
- 1 teaspoon Cajun Spice
- 1 teaspoon Jerk Spice
- 6 drops Liquid Smoke
- 4 Whole Eggs

Garnish

- 2 each Red Bell Peppers Julienne
- 1 Tablespoon Cilantro Chopped
- 2 each Red Onions Julienne
- ½ Lime
- 200 mil Olive Oil

Pomegranate Barbecue Sauce

- 500 mil Barbecue Sauce
- 100 mil Pomegranate Liquor
- 2 drops Liquid Smoke
- 1 each Onions Chopped
- 2 each Garlic Chopped

Preparation Directions

For the Smokey Chicken Fritters

Remove the Skin and Bones from the Chicken and break (by hand) the chicken into small pieces--mix with the remaining ingredients. Season with salt and ground black pepper and chill. Shape into fritters and deep fry.

For the Garnish

Mix the Ingredients together. Place on a perforated pan. Chill and reserve for service.

For the Pomegranate Barbecue Sauce

Saute the Onions and Garlic. Add the BBQ sauce, and Pomegranate Liquor, bring to the boil and simmer for 5 minute. Reserve for service.

To Serve

Place the Garnish on the base of the plate and place 3 deep fried Chicken Fritters on top. Serve with a ¼ Lime. Garnish the Sauce with a cilantro leaf.

LEMON PEPPERED BAKED SONOMA CHICKEN WITH SWEET CORN RISOTTO

ANIMATOR'S PALATE (MAGIC/WONDER)

Ingredients

Chicken

- 4 Whole Chicken Breasts
- 2 teaspoon Lemon Pepper
- 2 oz. Zucchini
- 2 oz. Eggplant
- 2 oz. Yellow Squash
- 2 oz. Red Pepper
- 2 oz. Green Pepper
- 2 oz. Cheddar Cheese
- 2 cloves garlic
- To taste Salt and Pepper

Sweet Corn Risotto

- 8 oz. Arborio Rice
- 1 oz. Shallots
- 3 cloves Garlic
- 2 teaspoon Fresh Chopped Thyme
- 1 oz. White Wine
- 4 oz. Cut Sweet Corn
- 1 pint Chicken/Vegetable Stock
- 3 oz. Mascarpone cheese
- 2 oz. Parmesan Cheese

Tomato Concasse

- 1 pound fresh tomatoes
- 4 Cloves Garlic
- 1 Large Onion
- Fresh Cilantro

Preparation Directions

For the Chicken

Blend the zucchini and the rest of the vegetables and make a vegetable stuffing, mix cheese into the mix and season. Rub the lemon pepper into the chicken skin make a incision into the breast and pipe stuffing into the chicken. Braise the chicken skin side down on a very hot griddle pan. Bake chicken in the oven 350F approx 15 minutes or no blood juices are showing.

Prepare tomato concasse

by peeling the tomato and deseed. Dice the tomato, saute onion and garlic and cook tomato until soft. Add seasoning and fresh cilantro just before serving.

For the Risotto

Sauté onion and garlic in olive oil, add herbs and wine, mix the rice into the ingredients. Allow the rice to infuse the flavors in the pan. Add stock just to cover the rice and allow to simmer, adding stock periodically and stirring the rice. As rice is cooking it will start to bind like a rice pudding. Towards the end of the cooking process add the sweet corn and mascarpone cheese. When the rice is cooked, add the Parmesan cheese into the rice.

SPICE ISLAND CHICKEN WINGS

PARROT CAY

Ingredients

- 2 teaspoons paprika
- 1 teaspoons of garlic powder
- 1 teaspoon of onion powder
- Salt to taste
- 1 tablespoon olive oil
- 1 teaspoon of chill flakes
- 2 cups BBQ sauce

Preparation Directions

Mix all dried ingredients in a small bowl together and salt to taste. Pat dry the chicken wings with paper towels. Place the wings into the spices allowing to be evenly coated. On a flat oven tray place the chicken wings and drizzle with the olive oil. Place into a hot oven (350°F) and roast for about 15 minutes until cooked.

Heat the BBQ sauce with the chili flakes and coat the wings with the sauce. Add a little water if too thick. Drain off excess liquid. You can deep fry for a few minutes to make extra crispy once you have run through the BBQ sauce.

LEMON & LIME ROASTED HALF CHICKEN

Ingredients

- 5 each whole chickens (cut into 2 pieces then cut through the thigh and leg giving 2 more pieces)
- ½ kilogram risotto rice
- ½ packet baby carrots
- 1 bunch asparagus
- 1 each onion, finely chopped
- ¼ bottle lemon juice
- 6 each limes (peel the rind for the chicken and juice for the reduction)
- 6 each lemons
- 3 each oranges, juiced (save rind for marinade)
- 1 pint chicken jus
- 3 pints vegetable stock
- ¼ bottle white wine
- ½ teaspoon garlic, chopped
- ½ liter heavy cream
- ¼ pound parmesan cheese grated

Preparation Directions

Blanche the baby carrots, refresh and leave to one side.

Marinate the chicken pieces with the rinds of the citrus fruits, add some olive oil, seasoning and lemon juice (bottled) roast through the oven.

Make the risotto, finish with the asparagus, cream and parmesan cheese last minute.

Reduce the citrus juices down with the white wine to form a glaze.

Check the seasoning of the chicken jus.

CHICKEN BREAST STUFFED WITH SHRIMP SCAMPI

Ingredients

- 6 - 6.5 oz. Chicken breast
- 1 ¾ oz. Mushroom duxelle (recipe below)
- 1 Tablespoon Red Yellow roasted pepper
- 3 ½ Tablespoon Chopped, cooked spinach (about 1/3 oz. raw)
- 1 piece Shrimp
- 4 Tablespoon Parmesan cheese
- 4 Tablespoon Mashed potatoes
- 1 oz. Eggplant, sliced
- 1 oz. Red pepper
- 2 pieces Asparagus
- 1 oz. Zucchini, sliced
- 1 oz. Yellow squash
- ¼ cup Pollo Limoncello chicken sauce
- 2.5 teaspoon Limoncello Liqueur
- 2.5 teaspoon Candied lemon
- 2.5 teaspoon Salt + pepper

Mushroom Duxelles

- 1 pound mushrooms, minced very fine
- 1 oz. onions or shallots, minced
- 2 garlic cloves, chopped fine
- 3 oz. white wine
- ¼ teaspoon salt, or to taste
- 1/8 teaspoon black pepper

Pollo Limoncello chicken sauce

- 1 Tablespoon Extra Virgin Olive Oil
- 3 Tablespoon salted butter
- ½ cup white wine
- 1 Tablespoon chopped scallions
- 2 cloves crushed garlic
- 1 cup sliced mushrooms
- 2 cups chicken stock or broth
- 1 teaspoon lemon juice
- ¼ cup limoncello (lemon liquor)
- ¼ teaspoon dill weed

Preparation Directions

Make Mushroom Duxelle and set aside. Clean chicken breast of excess fat. Clean meat on the bone for the filling. Finely chop roasted red peppers. Julienne the spinach. Finely chop shrimp. Mix above with Mushroom Duxelle, and parmesan cheese. Check the seasoning. Now make a slit on the top end of the chicken right next to the bone. Put the above mixture into a piping bag and force the mixture into the chicken breast. In a pan layer the chicken. Lace it with white wine and roast it at 325 F for 12 minutes and let it rest in the oven for another 4 minutes. The stuffed chicken is ready. Serve the chicken with mashed potatoes, roasted sliced eggplant, red pepper, asparagus and creamy chicken sauce, flavor enhanced with Limoncello liqueur. Garnish with Candied Lemon.

Mushroom Duxelles

Sweat onion, garlic; add in the mushroom; add in white wine. Let it cook. Liquid should cook off. Season the mushroom and strain. Finely chop mixture once it's cool. Mix needs to be very dry. Duxelles can be made 1 day ahead. Cool, uncovered, then chill, covered.

Pollo Limoncello chicken sauce

Melt olive oil and white wine in a pan. Add scallions, garlic and butter and stir and cook for a few minutes until they are softened, being careful not to let them burn. Add chicken stock (or broth) and lemon juice and simmer on medium-high, stirring frequently, for about 5 minutes. Reduce heat to medium-low. Add lemon liquor and dill. You may thicken the sauce as needed by stirring in a teaspoon of flour, which has first been stirred into a paste with a little water and a fork.

GUAVA GLAZED BARBECUE RIBS

Ingredients

Marinade

- 1 onion (chopped)
- 3 Tablespoon cilantro (chopped)
- 3 Tablespoon oregano (chopped)
- 1 teaspoon ground cumin
- 1 teaspoon cracked black pepper
- 1/3 cup red wine vinegar
- 3 garlic cloves (crushed)
- 2 bay leaves
- 1/2 cup water
- 1 rack pork spareribs

Guava Barbecue Sauce

- 1 cup guava puree
- 1 cup barbecue sauce
- 3/4 cup clear honey

Preparation Directions

For the Rib Marinade

Place all the ingredients, except the water and bay leaves, in a blender.

Blend until smooth, place into a mixing bowl and add the bay leaves and water.

Pour the mixture over the ribs so both sides are covered and marinate for a minimum of 24 hours.

For the Guava Sauce

Mix ingredients together.

For the Ribs

Transfer the ribs and the marinade to a roasting pan*, cover and place into a preheated oven at 270 degrees. Roast for 1 ½ hours. Remove the ribs from the marinade and place onto another baking tray, brush with the guava barbecue sauce and place back into the oven. Roast for 25 minutes at 340 degrees until cooked through and glazed. Remove and rest for 10 minutes, then carve.

ADOBO RUBBED RACK OF LAMB WITH QUINOA SALAD AND PAPAYA, ROSEMARY, GARLIC MOJO

Ingredients

Quinoa Salad

- 2 qts. water
- 1½ pounds quinoa, rinsed
- ½ cup chopped fresh parsley
- ¼ cup chopped fresh oregano leaves
- 1 teaspoon minced garlic
- 3 Tablespoon extra virgin olive oil
- 3 Tablespoon sherry vinegar
- Salt and pepper to taste

Papaya, Rosemary & Garlic Mojo

- 2 Tablespoon olive oil
- 1 Tablespoon minced garlic
- 1 ripe papaya, peeled, seeded and cut into ½" dice
- 1 Tablespoon chopped fresh rosemary leaves
- 1 teaspoon sugar
- Salt and pepper to taste

Dry Adobo Rub

- 5 Tablespoon fennel seeds
- 5 Tablespoon mustard seeds
- 5 Tablespoon toasted cumin seeds
- 6 dried ancho chilies seeded, coarsely chopped
- 6 dried guajillo chilies seeded, coarsely chopped
- 2 Tablespoon crushed red pepper flakes
- 6 Tablespoon salt

Preparation Directions

For the Quinoa Salad

Bring the water to a boil in a saucepan and add the quinoa. Cook over high heat for 6 minutes. Strain off the cold water. Drain, transfer to a mixing bowl and let cool for 10 minutes. Mix in the parsley, oregano, garlic, olive oil, vinegar, salt and pepper.

Refrigerate until ready to use.

For the Mojo

Heat the olive oil in a pan or a skillet and sauté the garlic over medium heat for 3 minutes. Add the papaya, rosemary, sugar, salt and pepper and remove from heat. Let cool, transfer to a mixing bowl, and chill in the refrigerator before serving.

For the Rub

Heat a large skillet over high heat. Place all the ingredients in the skillet and toast until they become fragrant and charred

and the seeds begin to crackle, 5 to 7 minutes. Remove the skillet from the heat and let cool. While working in batches, transfer the toasted ingredients to spice mill (coffee grinder) and grind until smooth. Store in an airtight container until needed.

To Serve

Brush the lamb rack with olive oil then thoroughly coat the lamb with the adobo rub. Transfer the lamb to a platter and let sit in the refrigerator for 1 hour. Brown all sides of the lamb rack and place in a preheated oven at 340° for approximately 16 minutes to cook to medium; remove the lamb and rest for 5 minutes before cutting. Place the quinoa onto the center of the serving plate and make a well. Lay the sliced lamb onto the quinoa and drizzle the mojo over and around the lamb.

RACK OF LAMB WITH DIJON CRUST

PALO

Ingredients

LAMB

- 300g Lamb
- 40g Dijon mustard
- 40g Bread crumbs
- 1 baby carrot
- 1 baby yellow squash
- 1 baby zucchini
- 30g fresh chopped parsley
- 5cl olive oil
- 10 cherry tomatoes
- 10g butter

Potatoes

- 1 potato, skin on
- 1 onion

Sauce

- 3cl chianti
- 3cl balsamic vinegar
- 10cl brown stock
- Fennel
- Lamb Jus

Preparation Directions

For the Lamb

Sear the lamb on the grill. Baste the lamb with the mustard and then coat with the bread crumbs. Cook in the oven. Blanch the veg in salted water until al dente. Reheat in a pan with butter, olive oil and seasoning. Sprinkle with fresh parsley when on plate.

For the Sauce

Reduce red wine and balsamic vinegar to a glaze, add the brown stock and reduce to a nice consistency. Cut the fennel into 6 even sized pieces. Lightly brown on flat top, place in pan, cover with lamb jus and braise until tender.

For the Lyonnaise Potato

Cut potato into 1/4-inch cubes and steam, sautee onion and season with salt and pepper. Add 1/4 cup of demi glaze and reduce.

MARINATED LAMB CHOPS WITH COUSCOUS TABBOULEH AND MINT MOJO

Ingredients

Lamb Chops

- ½ cup extra virgin olive oil
- ½ lemon, zested and juiced
- ½ teaspoon dried oregano
- ½ teaspoon ground cumin
- ¼ teaspoon freshly ground black pepper
- 1 clove garlic, roughly chopped
- 8 to 10 lamb chops
- Light olive oil, for cooking

Mint Mojo

- 1 ½ cups mint jelly
- 1 cup extra virgin olive oil
- 3 cloves garlic, roughly chopped
- 1 bunch mint leaves (about 1 packed cup)
- ½ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper

Couscous Tabbouleh

- 2 cups low-sodium vegetable stock
- 1 (10-oz.) box couscous
- ¼ cup extra virgin olive oil
- 1 lime, zested and juiced
- 1 teaspoon ground cumin
- ½ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper
- 3 plum tomatoes, seeded and finely diced
- 3 cloves garlic, finely minced
- 1 small red onion, finely diced
- ½ European cucumber, seeded and finely diced
- ¼ cup finely chopped fresh cilantro
- ¼ cup canned chickpeas, drained and rinsed

Preparation Directions

For the Lamb Chop

Whisk together oil, lemon zest and juice, oregano, cumin, and pepper in a shallow dish. Add garlic. Add lamb chops and turn to coat.

Cover with plastic wrap and refrigerate for at least 6 hours or overnight, turning occasionally. Remove chops from refrigerator and shake off excess marinade. Set aside. Heat a large grill pan or skillet over high heat. Brush pan lightly with oil. Add chops and cook 2 ½ minutes per side for medium-rare.

For the Couscous Tabbouleh

Bring vegetable stock to a boil in a small saucepan over high heat. Meanwhile, place couscous in a medium heatproof bowl. Drizzle with olive oil. When stock boils, carefully pour over couscous; cover tightly with plastic wrap and set aside 5 minutes. Uncover and fluff couscous with a fork. Stir in lime zest and juice, cumin, salt, and pepper. Add tomatoes, garlic, onion, cucumber, cilantro, and chickpeas. Stir to combine.

For the Mint Mojo

Combine all ingredients in a food processor. Pulse until well combined.

To Serve

Spoon a portion of couscous into the center of a plate; place 2 lamb chops onto the couscous. Drizzle mint mojo around the plate and garnish with a sprig of mint, if desired.

OSSO BUCCO WITH SAFFRON RISOTTO

Ingredients

Osso Bucco

- 2 garlic cloves, finely chopped
- 2 large carrots, finely diced
- 2 stalks celery, finely diced
- 1 tablespoon extra virgin olive oil
- 4 center-cut veal shanks
- Coarse salt and freshly ground pepper, to taste
- 1 small yellow onion, finely diced
- ½ cup dry red wine (such as Merlot)
- 4 cups veal stock (or 2 cups beef and 2 cups chicken stock)
- 1 (14-oz.) can peeled plum tomatoes
- 2 tablespoons fresh thyme leaves, roughly chopped

Gremolata

- 1 tablespoon finely grated lemon zest
- 2 tablespoons finely chopped fresh parsley
- ¼ teaspoon coarse salt
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons extra virgin olive oil

Saffron Risotto

- 8 cups vegetable stock
- 3 tablespoons unsalted butter, softened, divided
- 4 shallots, finely diced
- 2 cups Arborio rice
- ½ cup dry white wine
- ¼ cup brandy
- 1 teaspoon saffron threads
- 1 cup mascarpone cheese
- ¼ cup heavy cream
- ¼ cup grated Parmesan cheese

Red Wine Sauce

- 1 tablespoon extra virgin olive oil
- 2 shallots, finely diced
- 1 stalk celery, finely diced
- ½ large carrot, finely diced
- ½ leek, finely diced
- 1 ¼ cups red wine
- 2 cups reserved Osso Bucco cooking liquid

Preparation Directions

For the Risotto

Bring vegetable stock to a simmer in a small saucepan over medium-high heat. Reduce heat to medium-low and keep warm on stove. Melt 2 tablespoons butter in a large, deep sauté pan or stockpot over medium heat. Add shallots, cooking until just tender, about 3 minutes. Add rice, stirring to coat in butter. Cook until rice turns milky white and opaque, and just begins to stick to bottom of pan. Add wine and brandy, and stir 2 minutes, until liquid is almost absorbed. Crumble saffron into pan, stirring to combine. Ladle about 1 cup simmering stock into rice. Cook about 2 minutes, stirring often, until stock is almost completely absorbed. Continue adding stock, 1 cup at a time, stirring gently until almost all broth is absorbed before adding next cup. Add stock until rice is creamy and cooked through. Stir in mascarpone, cream, and Parmesan; season to taste with salt and pepper. Stir in remaining 1 tablespoon butter.

For the Osso Bucco

Preheat oven to 325°F. Heat oil in heavy stockpot or Dutch oven over medium-high heat. Season shanks with salt and pepper; working in batches, add shanks to pan. Sear shanks until golden brown, then transfer to plate and set aside. Add garlic, carrots, celery, and onion to pan, adding more oil if needed; cook, stirring often, until softened. Add wine and tomatoes to pan, stirring until wine is reduced by two-thirds. Add shanks back to pan; pour stock to cover shanks by three-quarters. Cover pan and place in oven. Cook 2 to 2 ½ hours, until shanks are very tender. Remove shanks from cooking liquid; strain cooking liquid through a fine-mesh sieve and set aside.

For the Red Wine Sauce

Heat oil in a large, deep sauté pan over medium-high heat. Add shallots, celery, carrot, and leek. Cook until vegetables begin to brown. Add wine and cook until almost completely reduced. Add strained cooking liquid and simmer until reduced by half, about 20 minutes. Strain sauce through a fine-mesh sieve.

For the Gremolata

Combine all ingredients in a medium bowl, stirring until completely combined.

To Serve: Spoon risotto in the center of a dish; place a shank over risotto. Top with gremolata and drizzle with red wine sauce.

LASAGNA BOLOGNESE

PALO

Ingredients

Bolognese

- 1 pound ground beef
- 200 mil olive oil
- 1 onion (finely diced)
- 4 cloves garlic (crushed)
- 2 Tbsp tomato paste
- 0.5 can peeled plum tomatoes (blended)
- ½ tsp oregano
- ½ tsp thyme
- 1 Tbsp salt
- 1 tsp ground black pepper

Bechamel

- 1 liter béchamel sauce (1 cup butter, 1 cup flour, and 2 cups milk, plus more as needed)
- 12 oz. parmesan (grated)
-
- Lasagna
- 15 lasagna sheets (blanched)
- 12 oz. breadcrumbs
- 6 oz grated parmesan
- 200 mil clarified butter

Garnish

- 400 mil provencal sauce and thyme springs

Preparation Directions

For the Bolognese

Saute onions and garlic in olive oil. Add the ground beef and brown. Add the tomato paste and continue to cook while stirring for four minutes. Add the tomatoes and bring to a boil. Simmer for 20 minutes on low heat. Add the chopped thyme and oregano and season with salt and pepper. Let cool to room temperature.

For the Mozzarella Bechamel

Bring the béchamel to a boil. Mix in the grated parmesan and let cool to room temperature. (Yes, they refer to this as "mozzarella béchamel" and then utilize parmesan. It's a mystery indeed. I opted to stick with the parmesan and them just layer in some mozzarella slices during final assembly.)

Assembly

Butter the inside of a lasagna pan (at least 2"). Make the lasagna in layers, as follows: Bolognese, béchamel, lasagna sheets. (As noted above, consider layering in some mozzarella slices between the Bolognese and béchamel.) Repeat three times, and end with one last layer of béchamel, then top with grated parmesan, breadcrumbs and clarified butter mixture. Place the lasagna in a pre-heated oven (300 degrees) for approximately 20 minutes. Once the top is browned, remove and cut into 4" square pieces. Serve on a provencal (tomato) sauce and garnish with béchamel and thyme spring.

ORANGE CILANTRO MARINATED FLANK STEAK

Ingredients

Flank Steak

- Whole 6 pound flank steak
- Chimichurri
- 2 Tablespoon bunch parsley (finely chopped)
- 2 Tablespoon picked oregano (finely chopped)
- 2 garlic cloves (crushed)
- 1 white onion (finely chopped)
- 2 Tablespoon olive oil
- 1/3 cup mil red wine
- 1 lime, juiced
- 1 Tablespoon salt

Marinade

- 1 bunch cilantro (finely chopped)
- 5 oranges (juiced and zested)
- 4 Tablespoon brown sugar
- 2 bay leaves
- 2 teaspoon ground cumin
- 2 teaspoon dried oregano
- 2 teaspoon dried thyme
- 2 teaspoon ground pepper
- 1 onion (roughly chopped)
- ½ cup distilled white wine vinegar
- 1/3 cup vegetable oil

Preparation Directions

For the Marinade

Place all the ingredients in a blender except the vegetable oil. Once blended, place in a mixing bowl and whisk in the vegetable oil. Cover the flank steak completely with the marinade. Marinate for 24 hours.

For the Flank Steak

Remove the flank steak from the marinade. Sear both sides on a griddle or pan, place on a baking tray and place into a preheated oven (or covered barbecue grill) at 320°F for 10 minutes or until medium rare. Remove and rest before carving.

For the Chimichurri

Mix all the ingredients together and serve as a side with flank steak.

SMOKED BISON WITH MELTED FENNEL AND LEEKS

REMY

Ingredients

Bison

- 1 pound buffalo tenderloin
- 3 tablespoons fennel pollen
- Coarse salt, freshly ground black pepper

Melted Fennel and Leeks

- 1 pound fennel, thinly sliced, bulb only
- ¼ cup olive oil
- 1 pound leeks, white part only, thinly sliced
- 1 cup white wine
- Coarse salt, freshly ground black pepper
- Pinch of sugar

Preparation Directions

For the Bison

Cold smoke buffalo for about 35 to 40 minutes. Season each slice with ½ teaspoon fennel pollen, salt and pepper to taste. In sauté pan over high heat, sear meat until golden brown. Bake at 400°F for 5 minutes or until medium rare. Carve evenly into 24 slices.

For the Fennel and Leeks

In a sauté pan over medium heat, sauté fennel in olive oil for about 5 minutes until translucent. Add leeks and sauté until juices are released, about 5 minutes. Stir in wine to deglaze the pan; reduce until liquid has been absorbed. Season to taste with salt, pepper and sugar.

To Serve

Place three slices of buffalo on each plate. Top with fennel-leek mixture, then hearts of palm salad (see separate recipe). Garnish with blood orange and black radishes. Serve with lavosh crackers and a drizzle of balsamic vinegar on the plate.

DESSERTS

APPLE STRUDEL

Ingredients

Apple Filling

- 2 lbs. tart apples (e.g., Gala or Winesap), peeled,
- cored and thinly sliced ¼ inch thick
- ¼ cup golden raisins
- 2 teaspoons cinnamon
- ½ cup sugar
- 2 Tablespoons golden rum
- ½ cup unsalted butter, melted
- 1 ½ cups graham crackers
- ½ cup coarsely chopped walnuts
- Cinnamon sugar (¼ cup sugar with 1 teaspoon cinnamon)
- NOTE: consider alternate fillings like cherries, plums or savory like sautéed mushrooms or ham and Swiss cheese.

Strudel Dough

- 1 1/3 cups unbleached flour
- 1 Tablespoon unsalted butter, softened
- 1/8 teaspoon salt
- 2 teaspoons sugar
- 1 egg
- 1/3 cup to ½ cup water

Vanilla Cream Anglaise

- 2 cups half and half
- ½ vanilla bean, split lengthwise and scraped
- 5 large egg yolks
- ¼ cup sugar
- Pinch of salt
- Optional: 1 tablespoon dark rum or Calvados

Preparation Directions

For the Vanilla Cream Anglaise

A small heavy saucepan, bring half and half just to a boil, with vanilla bean and remove pan from heat. Scrape seeds from beans with a knife into half and half, reserving pod for another use, if desired. In a bowl, whisk together egg yolks, sugar and a pinch of salt, and then whisk in hot vanilla half and half in a steady stream. Return mixture to pot and cook over moderately low heat, stirring constantly until thickened (170 degrees F, on a candy thermometer). Do not let boil. Strain sauce through a fine sieve into a bowl and cool, stirring occasionally. Stir in rum or Calvados. Chill sauce, covered, until very cold for up to 2 days. Makes 2 ¼ cups.

For Apple Filling

In a bowl, mix in the sliced apples, cinnamon and sugar. Cover and rest in the fridge over night to allow the apples to soften. Strain apples to remove excess liquid.

For Dough

In a mixing bowl with the paddle attachment, combine flour, sugar and salt. Add unsalted butter and egg and mix on low speed until combined. Add the water slowly with the lowest speed on the machine. Start with ¼ cup, add more until dough is not dry, but not too wet.

When the dough has come together, remove bowl and replace paddle with dough hook. Mix on second speed for 5 to 8 minutes until you have a "window structure" in the dough. Test this by turning off machine and taking some of the dough and pulling between your fingers to make a thin film like structure. Remove dough from bowl, shape into a ball and place in an oiled bowl. Oil the top of the dough lightly and cover tightly with plastic wrap. All to rest for two to three hours.

Put the rack in the upper third of the oven and preheat the oven to 400 degrees F. Line a large baking sheet with baking paper (parchment paper).

It's best if you have a work area that you walk around all sides. Cover your work area with a clean tablecloth, dust with flour and rub it into the fabric. Put your dough in the middle and roll it out as much as you can.

Then using your hands, dusted with flour, stretch and pull the dough from the center to the edges, trying to avoid putting holes in the dough. Keep stretching, moving around the table to stretch all sides of the dough. Pull the dough over the edges of the table, stretching thinner and thinner until it's a rectangle about two feet wide and three feet long. It will be tissue thin by this time. If you have any tears, just pinch them back together. Cut away the thick dough around the edges. The dough is now ready to be filled.

Spread half the melted butter on top of the strudel dough with a feather pastry brush or your hands (a bristle brush could tear the dough), leaving an unbuttered border of about 2 ½ inches on each side. Sprinkle the graham cracker crumbs on top of the butter (they soak up moisture while baking).

Spread a line of apples evenly about 3 inches from the short edge of the dough in a 6-inch wide strip. Top with the rum-soaked raisins and chopped walnuts. Fold the short end of the dough onto the filling. Then carefully lift the floured tablecloth at the short end of the dough so that the strudel tightly and evenly rolls onto itself.

Transfer strudel to prepared baking sheet seam side down, by carefully lifting it, possibly curving into a horseshoe shape to fit. Tuck the ends under strudel. Brush remaining butter over top of strudel, and sprinkle with cinnamon sugar. Allow to rest for one hour, and then bake at 400 degrees F about 30 minutes or until the strudel is a deep golden brown.

Cool for at least 30 minutes before slicing. Use a serrated knife and serve either warm or at room temperature with vanilla cream anglaise or vanilla ice cream. It's best on the day it's baked.

Variation on Dough

If making strudel dough by hand seems daunting, you can use phyllo dough instead. Using 8 sheets of phyllo, place a sheet of phyllo dough on a work surface with a long edge in front of you and with a pastry brush, brush the phyllo with some of the melted butter. Continue layering with the remaining 7 sheets of phyllo dough, buttering between each sheet. Spoon the apple filling in a strip that is parallel to and about 2 inches from the long edge of the stacked phyllo sheets. Lift the long edge up and over the fruit filling, and then roll up the strudel, pushing in the sides as you go.

BANANA BREAD

Ingredients

Yield: 48 breads

- 27 lb. all purpose flour
- 33 lb. bananas
- 20 lb. sugar
- 8 lb. Sugar
- 16 oz. Baking soda
- 8 oz. Baking powder
- 2 oz. Salt
- 7 litres Egg (liquid)
- 4 litres Milk (optional)
- 5 litres Oil
- 2 oz. Cinnamon
- 6 oz. Vanilla Liquid

Preparation Directions

Baking temperature 180°C (356°F)

Crush the bananas in the mixing bowl & then add the sugar. Add oil & let blend then followed by the egg & milk. If the batter is too thick add more milk. Next add the flour & let it blend with the banana mixture. Pour the batter into the greased trays & bake.

NOTE:

That the batter should not be over mixed or the bread becomes chewy. All dry ingredients should be mixed with the flour. Do not cut the bread unless properly cooled.

CHOCOLATE LAVA CAKE

Ingredients

- 1 pound Unsalted Butter
- 7 oz. Chocolate
- 6 oz. Whole Egg
- 4 oz. Granulated Sugar
- 3 oz. Flour
- 3 oz. Egg Yolk

Preparation Directions

Melt butter in a bain Marie. Add chocolate to melt.

Whisk egg yolks, whole egg and sugar together gently. Add to above. Add sieved flour to above.

Place mixture in small moulds flexi pans - approx 3 oz per mould.

Bake for approximately 14 minutes at 380°F.

CHOCOLATE SOUFFLE

PALO

Ingredients

Chocolate Souffle

- 3 tablespoons butter, plus more for greasing soufflé cups
- 6 tablespoons sugar, plus more for dusting soufflé cups
- 1 cup milk
- 3 tablespoons all-purpose flour
- 3 tablespoons Dutch-processed cocoa
- 2 oz. (2/3 cup) semisweet or bittersweet chocolate, melted
- 4 eggs, separated

Vanilla Sauce

- 1 ¼ cups heavy cream
- ¼ vanilla bean, split lengthwise
- 3 tablespoons sugar
- 2 small egg yolks
- Preparation Directions

For the Souffle

Preheat oven to 350°F. Set a full kettle of water on to boil. Butter six 4-oz. souffle cups and coat with sugar; set aside. Bring the milk to a boil in a small saucepan, meanwhile; melt the butter in a medium saucepan over medium heat. Add the flour and cocoa to the butter and beat with a whisk to a smooth, paste-like consistency. Reduce heat and cook for 1 minute. Slowly add the hot milk, whisking until smooth, then blend in melted chocolate. Let cool for 5 minutes, then stir in egg yolks. Beat egg whites in a separate bowl until frothy. Slowly add sugar, 1 tablespoon at a time, until stiff, glossy peaks form. Stir a heaping spoonful of egg whites into the chocolate, then fold in the remaining whites just until combined. Pour the batter into prepared souffle cups. Place cups in a large baking dish and add enough boiling water to reach halfway the sides of the soufflé cups. Bake for 20 minutes. Serve immediately, with warm vanilla sauce.

For the Vanilla Sauce

Bring cream and vanilla bean to a low boil in saucepan over medium heat. Combine sugar and egg yolks. Add 2 spoonfuls of boiling cream to egg mixture and stir well, then pour back into the remaining cream and continue to cook over low heat, stirring constantly for 3 to 4 minutes.

COREY BYRNE'S MUM'S PAVLOVA

Ingredients

- 5 Egg Whites
- 1 ½ Cups of Superfine Sugar
- 1 Teaspoon White Vinegar
- 1 Teaspoon Vanilla Extract
- 1 ½ Cups Whipped Cream
- 1 ½ Cups Raspberries
- 4 Passion Fruit

Preparation Directions

Whisk Egg Whites to a Soft Peak. Slowly add Sugar and Continue Whisking. Whisk in Vinegar and Vanilla. Place on a Greased Plate/Tray and Bake for 2 ½ hours on 220°F. When time is finished leave Pavlova in oven to cool.

Push in the Top of the Pavlova. Fill in the hole with Whipped Cream. Top with raspberries and passion fruit.

CRÈME BRÛLÉE CHEESECAKE

LUMIÈRE'S, TRITON'S, PARROT CAY

Ingredients

Crust

- 1 ½ cups graham crackers
- 1/3 cup plus 4 teaspoon melted butter
- ¼ cup packed brown sugar

Crème Brûlée

- 2 1/3 cups heavy cream
- 1 vanilla bean, split
- 6 large egg yolks
- 10 tablespoon sugar

Cheesecake Mix

- 3 ½ cups plus 3 tablespoon cream cheese
- 1 ½ cups sugar
- ¼ cup heavy cream
- ½ teaspoon vanilla extract
- 1 ½ cups whole eggs
- ¼ cups egg yolks

Caramel Sauce

- 1 can (6 ounces) evaporated milk (2/3 cup)
- 1 package (8 ounces) caramels

Preparation Directions

For the Crust

Mix all crust ingredients with electric mixer until well combined. Cover bottom of a 10 inch springform pan (2 ½" high) with parchment paper (parchment paper is optional but keeps the crust from sticking to the bottom). Put the cracker mix in the pan, and press to make a firm base. Make sure the crust covers the edges of the pan as the crème Brûlée mix may leak. Bake for 15 minutes until golden brown. Cool on wire rack.

For the Crème brûlée

Preheat oven to 250°F. Warm cream and seeds from vanilla bean together in saucepan for 10 to 15 minutes, to infuse flavors. In medium bowl, mix yolks and sugar. Beat with electric mixer at high speed for 3 minutes, or until mixture turns whitish in color. Using a whisk, add a cup of cream mixture into yolks, then gradually mix the egg yolk mixture back into the remaining cream mixture. Pour onto top of the cooked crust. Bake for 45 minutes. Cool on a wire rack.

For the Cheesecake Mix

Preheat oven to 200°F. In medium bowl use mixer to blend cream cheese, sugar, cream, and vanilla extract until smooth. Scrape bowl often to prevent lumps. Gradually add whole eggs, a little at a time, scraping bowl often. Add egg yolks. Pour onto top of the Crème Brûlée. Bake for 3 ½ hours, or until a gelatinous consistency is achieved. Chill overnight.

For the Caramel Sauce

Melt the evaporated milk and caramels together in a small saucepan, stirring until smooth. Cut the cheesecake into between 12 and 16 portions. Drizzle the caramel sauce on top of the cheesecake slices before serving.

DE LA COSTA CREAM CHEESE FLAN WITH PEDRO XIMENEZ REDUCTION SAUCE

CARIOCA'S

Ingredients

Cream Cheese Flan

- 8 ounces cream cheese at room temperature
- 1 (14-oz.) can sweetened condensed milk
- 1 cup evaporated milk
- ½ cup whole milk at room temperature
- ½ teaspoon vanilla extract
- 5 eggs
- 2 egg yolks
- Pinch coarse salt
- Boiling water, for water bath

Caramel Base

- 1 cup granulated sugar
- ¼ cup water

Pedro Ximenez Reduction

- ½ cup Pedro Ximenez wine (sweet wine)
- ½ cup sugar

Garnish

- Raspberries and sliced bananas

Preparation Directions

For the Caramel Base

Place a 10-inch round cake pan on top of a folded dish towel set inside a medium roasting pan. Set aside. Combine sugar and water in a small saucepan over medium-high heat. Stir until sugar dissolves. Brush sugar crystals from sides of pan with a wet pastry brush. Boil, swirling pan and occasionally brushing down sides of pan with wet pastry brush, until mixture is golden brown, about 5 to 6 minutes. Remove from heat and pour caramel into the bottom of the prepared cake pan. Cool to room temperature.

For the Cream Cheese Flan

Preheat oven to 350°F. Beat cream cheese in electric mixer fitted with wire whisk until smooth. Gradually beat in condensed milk, evaporated milk, and whole milk until smooth, scraping sides and bottom of bowl. Slowly add in eggs and the egg yolks, beating until completely combined. Stir in salt and vanilla extract. Pour mixture over caramel in prepared cake pan set inside the roasting pan. Open oven and place the roasting pan on the center oven rack. Carefully pour boiling water into roasting pan until water reaches halfway up the cake pan. Bake until a knife inserted into the center of the flan comes out clean, about 1 hour. Cool in water bath; when cool enough to handle, remove cake pan and cool completely. Refrigerate overnight or at least 6 hours before serving.

For the Pedro Ximenez Reduction Sauce

Combine sugar and Pedro Ximenez in a small saucepan over medium heat. Simmer until mixture is reduced by one-third, about 20 to 30 minutes. Remove from heat and cool to room temperature before serving.

To Serve

Run a thin knife around the inside edge of the cake pan to loosen flan. Shake pan gently from side to side until flan moves freely in pan. Invert a large plate over cake pan; holding pan and plate securely together, quickly invert and turn out flan onto plate. (Caramel will pour out over and around flan.) Cut flan into rectangles and top with sliced bananas and raspberries. Drizzle with Pedro Ximenez reduction.

DOUBLE CHOCOLATE YULE LOG

PALO

Ingredients

Sponge Cake

- ¼ cup Dutch-process unsweetened cocoa powder
- ¼ cup all-purpose flour
- 4 Large eggs, room temperature
- ½ cup plus 2 tablespoons sugar

Chocolate Mousse

- 5 ounces dark chocolate, coarsely chopped
- 1 tablespoon dark rum
- ¾ cup heavy cream

Chocolate Ganache

- 6 ounces (¾ cup) chopped bittersweet chocolate
- ½ cup heavy cream
- Chocolate Mousse
- 5 ounces dark chocolate, coarsely chopped
- 1 tablespoon dark rum
- ¾ cup heavy cream

Chocolate Glaze

- ¾ cup chopped dark chocolate
- 1 tablespoon light corn syrup

Preparation Directions

For the Sponge Cake

Preheat oven to 400°F. Line the bottom of a 13x9x2 metal baking pan with parchment paper. Spray generously with nonstick spray with flour and set aside. Sift flour and cocoa powder into a small bowl and set aside.

Crack eggs into a large bowl. Beat eggs with an electric mixer on low speed for 1 minute. Increase speed to medium - high and add sugar. Beat until mixture is thick and pale, about 3 minutes. Sift dry ingredients over egg mixture and fold until just blended. Transfer batter to prepared pan, spreading evenly to edges. Bake until cake springs back when pressed gently with your fingertips. 10 to 12 minutes. While cake is still warm, slide it out of the pan, with the parchment still attached, onto a clean kitchen towel. Beginning at one narrow end, use the kitchen towel to roll the cake along with the parchment paper into a cylinder.

For the Chocolate Ganache

Place chocolate in a medium heat-safe bowl, heat cream in a small saucepan until hot (do not boil). Pour cream over chocolate and stir until chocolate melts.

For the Chocolate Glaze

Bring a small pot of water to a gentle simmer over medium heat. Combine chocolate and corn syrup in a medium heat-safe bowl that can sit atop the pot of water without touching the water. Heat in bowl until chocolate melts and ingredients are well combined.

For the Chocolate Mousse

Bring a few inches of water in a small pot to a gentle simmer over medium heat. Combine chocolate and rum in a medium heat-safe bowl that can sit atop the pot of water without touching the water. Place the bowl on the pot and heat until chocolate is melted, stirring often. When mixture is smooth, remove from heat and set aside to cool until no longer warm to the touch.

Whip cream at high speed to stiff peaks, about 2 minutes; do not overbeat.

Stir $\frac{1}{4}$ of whipped cream into chocolate to lighten. Gently fold $\frac{1}{3}$ of remaining whipped cream into chocolate until combined but not fully incorporated and some streaks remain. Fold in remaining cream in two batches, mixing to fully incorporate when the last batch is added.

To Serve

Carefully unroll cake from the towel; remove towel. Spread $\frac{2}{3}$ of mousse over cake surface. Roll cake back up, over the mousse, peeling off the parchment paper as you go. Once the cake is rolled, wrap the parchment paper around it to keep it round, place it seam side down on a platter, and refrigerate cake for about an hour, until firm. Remove parchment paper from cake and evenly spread remaining mousse over cake. Pour glaze over top; refrigerate until glaze has set, about 30 minutes. Drizzle with ganache.

FRENCH TOAST BANANA BREAD PUDDING

PARROT CAY

Ingredients

Banana Bread (for 6 loaves)

- 3.31 lbs or 13 ¼ sticks Butter
- (6.61 lbs or 13 2/3 cup packed Brown Sugar
- 18 Eggs
- 6.6 lbs or 24 cups Flour
- 3.5 tablespoon Baking soda
- 4 teaspoon Salt
- 2 Tablespoon Vanilla Extract
- 8 lbs (30 medium 7 – 8' long) Bananas

Custard Sauce

- 4 cups Cream
- 4 cups Milk
- just less than 2 cups Yolks
- 3 ½ cups Sugar
- 3 ½ teaspoon Vanilla extract
- 2 Tablespoon Banana Liqueur
- 5 ¼ oz. or 1 1/3 stick Melted Butter

Caramel Sauce

- 1.1 pound Sugar
- Just less than 7 fl. oz. Heavy Cream
- 6 Bananas, sliced

Preparation Directions

For the Banana Bread

Melt the butter and mix in the sugar. Add the eggs and blend in well. Sieve the dry ingredients together. Mix it with the butter mixture. Crush the bananas and blend with the batter. Pour into paper lined sheet pans with frame and bake at 180C for 35 minutes. Cool for 6 hours.

For the Custard Sauce

Boil the cream and milk together. Take it off the heat. Mix yolks, sugar, vanilla and liquor into it. Mix it well with the help of hand whisk and use it as mentioned below.

For the Caramel Sauce

Caramelize the sugar without water to a light golden brown color and deglaze with heavy cream.

To Serve

Cut half inch thick slices of the banana bread length-wise on the sheet pan. Brush with melted butter. Arrange the sliced bananas in caramel on top. Pour the custard mix over the top of the bread and let it soak in. Add a second layer of banana bread and repeat the steps. Put a final layer of banana bread and brush with melted butter and caramel sauce only. Pour the custard mix over the top of the bread and let it soak for half an hour. Pour out any excess sauce mix. Bake and chill. Cut into 3 ½ inch squares and cut each square diagonally into triangles.

Serve warm with coconut ice cream over rosette of custard and caramel sauce over sliced bananas on the side.

GRAND MARNIER SOUFFLÉ WITH CHOCOLATE SAUCE

LUMIERE'S/TRITON'S

Ingredients

For coating the ramekins (eight 4 oz. ramekins)

- 3 oz. Melted butter
- 4 oz. Sugar

Dough

- Half pint Milk
- 2 oz. Butter
- 4 oz. Flour
- 6 Yolks
- Pinch Orange zest

Meringue

- 3 oz. Sugar
- 5 Egg white
- Half oz. Corn starch (Optional)

Grand Marnier Sauce

- 1/2 cup Sugar
- 3 tablespoons black coffee
- 3 tablespoons Grand Marnier
- 1 cup Milk
- 1 inch piece of vanilla bean
- 4 Eggs
- 3/4 cup Heavy cream
- 1/3 teaspoon Salt

Chocolate Sauce

- Half pint Cream
- Half pint Milk
- Half pint Water
- 8 oz. Sugar
- 1 oz. Corn starch
- 3 fl oz. Grand Marnier

Preparation Directions

Preparing the Ramekins

Brush melted butter in the insides of the ramekins and coat with sugar. Preheat oven to 428 degrees.

For the Dough

Melt butter and add flour to make roux. Boil the milk and add to the roux and cook until a smooth dough is formed (leaves the side of the boiler). Remove from the kettle and mix in the machine with paddle blade to cool it down. Once it is cold add yolks to it slowly and incorporate in well.

For the Meringue

Whisk egg whites at high speed to soft peak consistency. Reduce speed and add the sugar gradually. Once all the sugar is in increase speed until the meringue forms a stiff peak consistency. Fold in the corn starch (only if need to hold the soufflé for a longer period).

For the Chocolate Sauce

Heat cream and milk together and whisk in cocoa powder and sugar. Mix corn starch with water and when cream begins to boil add the starch. Cook until liquid begins to thicken. Remove from heat and mix in chocolate. Mix until the chocolate has melted. Strain if there are any lumps. Chill and add liqueur before serving.

For the Grand Marnier Sauce

In small, heavy iron skillet, melt sugar & stir until rich brown. Remove from heat & stir in coffee & Grand Marnier. Return to heat for moment & stir until blended. If caramelized sugar does not dissolve after a few minutes, add 1-2 tsp. water & stir over heat.

Scald 1 cup milk with 1 inch piece of vanilla bean. Beat 4 eggs until they are light and add gradually, beating constantly, 1/2 cup sugar and 3/4 cup heavy cream. Add gradually 1/3 tsp salt and scalded milk, beating briskly. Cook sauce in top of double boiler over hot water, stirring constantly until is is thick enough to coat the spoon. Beat in 3 tablespoons Grand Marnier & see hot or cold.

Assembly

Mix the dough in the machine until soft and smooth, then fold the meringue into it very gently using a spatula or by hand. Fill the ramekins till the top using a scoop and bake in a water bath until the soufflé has doubled in size. Serve immediately with Grand Marnier Sauce.

ITALIAN LEMON TART

Ingredients

Pastry:

- ½ cup powdered sugar
- 8 tablespoons (1 stick) cold butter, cut into small pieces
- 1 ½ cups flour
- 1 egg yolk
- ¼ cup ice-cold water

Filling:

- 1 ½ tablespoons lemon zest
- 1/3 cup lemon juice
- 4 eggs
- ¾ cup sugar
- ½ cup plus 1 tablespoon heavy cream
- Fresh fruit (optional)

Preparation Directions

For the Pastry

Knead the powdered sugar lightly with the butter. Add flour and egg yolk and knead until mixture is crumbly. Add water a tablespoon at a time until dough just holds together. Roll dough into a ball and flatten into a disk. Wrap in plastic wrap and refrigerate at least 2 hours. Preheat oven to 300°F. Roll dough on a lightly floured surface into an 11-inch circle. Transfer dough to a 9-inch tart pan with removable bottom or a 9-inch pie pan and fold edges over to form a double-thick crust. Pierce dough 15-20 times with a fork. Bake crust 25-30 minutes, pressings with the back of a fork if bubbles form. Remove from oven and increase oven temperature to 350°F.

For the Filling

Whisk together lemon zest, juice, eggs, sugar, and cream. Strain mixture through a fine mesh sieve into the warm tart shell. Bake for 35 to 45 minutes until filling is set in the center. Let tart cool completely. Garnish with fresh fruit, if desired.

MIXED BERRY SHORTCAKE

ANIMATOR'S PALATE (MAGIC/WONDER)

Ingredients

Pound Cake

- 1 cup (2 sticks) plus 1 tablespoon butter, softened
- 1 ½ cups plus 3 tablespoons sugar
- ½ cup egg yolks (about 6 large)
- ¼ cup plus 1 tablespoon sour cream
- 1 teaspoon vanilla extract
- 2 egg whites
- ¼ teaspoon cream of tartar
- 4 tablespoon sugar
- 1 ½ cups plus 3 tablespoons cake flour
- ½ teaspoon salt
- ¼ teaspoon baking powder

Sugar Syrup

- ½ cup sugar
- ½ cup water

Whipped Cream

- 2 cups heavy cream
- 4 tablespoon sugar
- ½ teaspoon vanilla extract

Mixed Berries

- ½ cup each – raspberries, blueberries, blackberries and strawberries (halved)

Preparation Directions

For the Pound Cake

Preheat the oven to 350°F. Beat butter and sugar in large bowl of an electric mixer at medium speed, until mixture is light and fluffy and the sugar has almost dissolved. Add egg yolks a little at a time until the sugar has completely dissolved. Beat in sour cream. Add vanilla and continue mixing until completely blended.

In a separate large bowl, whisk egg whites with electric mixer at high speed until soft peaks form. Reduce speed to medium and add the cream of tartare. Gradually add sugar. Beat at high speed until the sugar has dissolved into the whipped egg whites. Fold into the butter mixture.

Sift together flour, salt, and baking powder. Gently fold into the butter mixture. Scoop into a 9.5" x 5" x 3" loaf pan (or muffin molds) and bake for 50 to 60 minutes for loaf pans (or 20 minutes for muffin molds), or until cake is golden brown and toothpick inserted in cake comes out clean. Cool on wire rack.

For the Mixed Berries

Mix all assorted berries together.

For the Sugar Syrup

Bring sugar and water to a boil in a small saucepan. Simmer for about 5 minutes, until syrupy consistency is achieved.

For the Whipped Cream

Beat ingredients together using an electric mixer until light and fluffy.

To Serve

Cut the pound cake into ¼-inch thick slices. (You should get 30 slices, or 10 muffins cut into three slices each.) Layer whipped cream between three slices of cake. Mix warm syrup with the Mixed Berries and scoop it next to layered cake. Top with additional whipped cream.

COOK'S NOTE: the berry mixture could be flambéed with brandy liqueur before serving.

PEANUT BUTTER PIE

ANIMATOR'S PALATE (MAGIC/WONDER)

Ingredients

Pie

- 1 ½ cups creamy peanut butter
- 8 ounces cream cheese, softened
- ¾ cup sugar
- 2 tablespoons butter, melted
- 1 cup heavy cream, whipped stiff
- 1 baked 8-inch pie shell

Ganache (to glaze pie)

- ½ cup heavy cream
- 4 ounces dark chocolate, chopped
- 1 tablespoon butter

Preparation Directions

For the Pie

With an electric mixer, blend the peanut butter and cream cheese until smooth. Add the melted butter to peanut butter mixture, then fold in whipped cream. Pour into the baked pie shell and refrigerate for 1 hour. Glaze with Ganache (recipe below) if desired.

For the Ganache

In a saucepan over medium heat, bring the cream and butter to a boil. Remove from heat and fold in chocolate until no streaks of white remain. Cool unto lukewarm, then glaze pie. Refrigerate for at least two hours before serving.

PINA COLADA BREAD PUDDING

Ingredients

Bread Pudding

- 10 slices white bread
- ½ cup fresh pineapple, finely chopped
- 2 tablespoons melted butter
- 2 cups whole milk
- 6 eggs, beaten
- ½ cup heavy cream
- 1 cup sugar
- 4 tablespoons coconut milk
- 2 tablespoons coconut rum (optional)

Vanilla Rum Sauce

- 2 egg yolks
- 2 teaspoons cornstarch
- 1 cup plus 2 tablespoons whole milk, divided
- 1 teaspoon vanilla extract
- 1 tablespoon coconut rum

Preparation Directions

For the Bread Pudding

Preheat broiler. Cut bread into 1-inch cubes, spread on a cookie sheet, and broil until golden brown. Remove from broiler and reduce oven temperature to 350°F. Combine toasted bread cubes and chopped pineapple in a large bowl, mixing thoroughly. Spread bread mixture into a 13 x 9 x 2 inch baking pan. Drizzle with melted butter. Warm milk in a medium saucepan over medium heat; do not boil. Whisk in eggs, heavy cream, sugar, coconut milk and rum. Remove from heat. Pour custard over bread mixture. Use a fork to press bread down into the liquid until well soaked. Bake 35 to 40 minutes, or until pudding springs back in the center when pressed with a fingertip.

For the Rum Sauce

Combine egg yolks, cornstarch, 2 tablespoons milk, and 1 tablespoon sugar in a small mixing bowl, stirring until smooth. Combine 1 cup milk, remaining tablespoon sugar, and vanilla in a small saucepan over medium heat. Bring to boil. Whisk egg yolk mixture into boiling milk. Immediately pour into a bowl in an ice bath to prevent curdling. Add rum and whisk thoroughly.

To Serve

Cut warm pudding into 12 squares. Drizzle each piece with rum sauce before serving.

PUMPKIN CHEESECAKE

Ingredients

Graham Cracker Crust

- 1 ½ cups graham cracker crumbs
- 1/3 cup sugar
- 5 tablespoons butter, melted

Cheesecake

- 4 (8-oz.) packages cream cheese, softened
- 1 1/3 cups sugar
- 4 eggs
- ½ cup heavy cream
- 1 teaspoon vanilla extract

Pumpkin Praline Base

- 1 cup pumpkin puree
- 3 tablespoons praline paste
- ¼ cup plus 2 tablespoons sugar
- 2 eggs, beaten
- 1 egg yolk
- ½ cup heavy cream
- ½ teaspoon ground cinnamon
- 1/8 teaspoon salt

Preparation Directions

FOR THE GRAHAM CRACKER CRUST

Preheat oven to 350°F. Combine graham cracker crumbs, sugar, and butter in a medium bowl. Mix until crumbs are moist. Press crumbs into the bottom of a 9-inch springform pan. Bake 8 minutes. Set aside to cool. Reduce oven temperature to 325°F.

FOR THE PUMPKIN PRALINE BASE

Combine pumpkin puree, praline paste, and sugar and stir to form a paste. Whisk in eggs, egg yolk, cream, cinnamon, and salt until well combined. Pour mixture in prepared crust and bake for 25 minutes.

FOR THE CHEESECAKE

Combine cream cheese and sugar. Beat on medium-high speed until well combined and smooth, about 4 minutes. Scrape sides of bowl. Add eggs, one at a time, mixing until each is fully incorporated before adding the next egg. Add cream and vanilla, and beat until batter is smooth. Pour batter atop pumpkin layer. Bake for approximately 1 ½ hours, or until cheesecake is set and no longer moves when pan is gently shaken.

Cool for at least 2 hours before serving.

STRAWBERRY CHEESECAKE

ENCHANTED GARDEN

Ingredients

Graham Cracker Crust

- 2 cups graham cracker crumbs
- 1 stick unsalted butter, melted
- ½ cup sugar
- 1 pinch cinnamon

Strawberry Cheesecake Filling

- 1 (1-pound) bag frozen strawberries, thawed
- 5 (8-oz.) blocks cream cheese, at room temperature
- 1 ¼ cups sugar
- 1 tablespoon lemon juice
- ½ teaspoon vanilla extract
- ¼ cup all-purpose flour
- 3 large eggs
- 1 drop red food coloring
- ¼ cup heavy cream

Preparation Directions

For the Graham Cracker Crust

Preheat oven to 325°F. Combine graham cracker crumbs, butter, sugar and cinnamon in a medium bowl. Stir until mixture is uniform and clumps together like wet sand. Press mixture into the bottom and 1 inch up the sides of a 10-inch springform pan. Bake for 10 minutes, then cool completely before using.

For the Strawberry Cheesecake Filling

Preheat oven to 325°F. Puree strawberries in a food processor. Set aside. Combine cream cheese, sugar, lemon juice and vanilla extract in a large bowl. Beat with mixer at low speed until combined, and then increase mixer speed to medium. Beat until batter is very smooth, about 5 minutes, scraping the sides of the bowl occasionally. Sift the flour into the cream cheese mixture and beat until fully combined. Add eggs, one at a time, beating until mixture is smooth. Slowly add reserved strawberry puree, red food coloring and heavy cream, and beat until mixture is completely combined. Scrape the sides of the bowl to ensure the batter is mixed well. Pour batter into prepared crust, smoothing the top. Bake until cheesecake is set, but still wobbles slightly, about 55 minutes to 1 hour. Cool in pan on a wire rack for 2 hours, then refrigerate overnight. Dip a long, thin knife in hot water, and run it along the sides of the cheesecake to loosen it from the pan. Carefully remove the ring.

NOTE: To create the miniature cheesecakes served in the Enchanted Garden, use small cake rings and reduce baking time by 15 minutes.

SUMMER PUDDING WITH BERRY COMPOTE

Ingredients

- 8 white bread slices (crust off, cut into triangles lengthwise—2 slices per soufflé)
- 1 ¼ cups fresh strawberries (cut into quarters)
- 1 ¼ cups fresh black berries
- ½ cup fresh blueberries
- 2 cups fresh raspberries
- 1 ½ cups granulated sugar
- 4 oz. clotted cream

Preparation Directions

Place ¾ cup sugar and 5 Tablespoon of water into a large pan. Gently heat until sugar dissolves. Stir a few times. Bring to a boil for 1 minute and then place in the fresh berries. Cook for 5 minutes over a low heat, stirring 2–3 times. The fruit will be softened, mostly intact and surrounded by dark red juice. Set aside.

Line a soufflé dish with plastic wrap. Place 4 triangle-shaped bread pieces around the inside of the soufflé dish with the pointed side facing the bottom of the dish. This creates a bread bowl. Allow the top edge of the bread pieces to extrude above the top of the dish, which will form the bottom of the pudding.

Scoop the berry mixture with juice into the bread bowl, allowing the juice to soak the bread.

Fill and then bend over the top ends of the bread triangles. Pull the plastic wrap together over the top, forming a seal. Repeat for the other 3 soufflé dishes. Place a tray over the top of the soufflé dishes for weight and chill in fridge for 3–4 hours.

Place the rest of the berry mixture back on the stove with ¾ cup sugar in a large pan. Heat the mixture until it starts to boil. Simmer for two minutes, let cool and then refrigerate.

Release the plastic wrap, flip the soufflé dish upside down and place the pudding in the middle of a plate. Spoon the berry compote over the top of the pudding, letting the berries run down onto the plate. Then decorate with fresh berries around the pudding, some micro-mint to give contrast and a quenelle of clotted cream onto the top.

SWEET PIZZA WITH VANILLA OLIVE OIL

PALO

Ingredients

Dough

- ¼ cup water
- 3 cups Plain Flour
- ½ Tablespoon Yeast
- 1 Tablespoon Salt
- ½ cup Olive oil

Syrup

- ¾ cup water
- 1 ¼ cups Sugar
- 4 Mangoes (peeled and thinly sliced)
- 1 Vanilla bean, split
- 1/3 cup olive oil

Toppings

- 1 cup Mascarpone cheese
- 2 cups Raspberries
- 1 cup Blueberries
- ¾ cup Almonds, toasted
- ¼ cup shredded fresh mint leaves

Preparation Directions

Sieve the flour, place in a mixing bowl, add the dried yeast and salt, make a well in the center and gradually mix in the oil and ¼ cup of water, mix until a smooth dough has been formed. Let rest for 3 hrs.

Boil remaining water and 1 cup sugar together in a medium saucepan for about five minutes to make syrup. When syrup is ready, dip the mangoes in for five seconds to launch, and remove, using a slotted spoon. Extract the seeds from the vanilla bean and add to the syrup allow to cool slightly. Once cool, mix in the olive oil. Add 2 cup of raspberries to small pot, add ¼ cup of sugar and 1 cup of water, boil together for 2 minutes, liquidize the mix and then strain in a fine strainer. Set aside to cool.

When the dough has been rested cut into 8 even sized pieces, roll into a ball and allow to rise in a warm place until the mix has doubled in size. When doubled in size, On lightly floured surface, roll the dough into an even sized round pizza shaped, about 14 inches in diameter. Mark the dough all over with a fork and place onto an oven tray or pizza ring. Using a pastry brush, coat dough with a thin layer of syrup. Bake in a preheated oven for about 10 minutes, until dough is cooked but not very brown. Cool slightly before proceeding.

Spread the mascarpone cheese evenly over the pizza dough. Spread the raspberry sauce over the mascarpone cheese. Arrange slices of mango on top the pizza in a spiral. Coat the blueberries with the syrup and sprinkle over the pizza. Reduce oven heat to 350°F and bake for about 5 minutes, until mixture is set and dough is slightly more browned. Remove pizza from the oven and sprinkle the toasted almonds on top of the pizza. Garnish with shredded mint. Drizzle with the olive oil syrup and cut into eight wedges for serving.

WHITE CHOCOLATE DOME

LUMIERE'S/TRITON'S

Ingredients

- 24 fluid oz. Whipped Cream
- 6 pieces Gelatin Leaves
- 8 oz. Egg Yolks Pasteurized
- 3 oz. icing sugar

Tempered Dark Chocolate:

- 5 oz. Dark Chocolate

White Ganache:

- 15 oz. White Chocolate
- 10 fluid oz. Heavy Cream

Dark Chocolate Ganache with Raspberry Parfait:

- 10 oz. Dark Chocolate
- 8 oz. Raspberry Puree

Preparation Directions

For the Sabayon

Whip heavy cream.

Soak gelatin in cold water.

Melt the white chocolate. Heat the cream and melt gelatin in the hot cream. Mix the cream into the white chocolate, (White Ganache).

Add sabayon into whipped cream and fold into white chocolate ganache. (White chocolate mousse)

Use 5 oz. dark chocolate and melt to 84F this is known as tempering.

Pipe tempered chocolate into flexi dome/mold.

Pipe white chocolate mousse into the dome/mold.

With left over mousse add raspberry dark chocolate parfait/ganache and fold into white chocolate mousse.

Pipe into white chocolate mousse.

Freeze up to 2 hours to harden but chill down in the fridge for 4 hours before serving.

COCKTAILS

NOTE: Several of these drink "recipes" show only ingredients and **not** actual measurements. These were copied from DCL dining room and lounge menus, but to create them properly may require further discussions with servers and bartenders or, if necessary, multiple taste tests.

1863

THE TUBE

Absolut Vanilia Vodka, Lime Cordial, Sprite, Angostura Bitters

1914

CADILLAC LOUNGE

Absolut Vanilia, Absolut Kurant, Fresh Blackberries and Raspberries

A 38 HAJO

SKYLINE

Tokaji Anzu 5 Puttonyos, Palinka, Elderflower Liqueur, Freshly Squeezed Lemon Juice and Apple Juice

ABSOLUTELY FABULOUS

OOH LA LA

Raspberry Puree, B&B Liqueur, Champagne

THE AMERICAN

- 1 ½ oz. White Tequila
- ½ oz. St Germain Elderflower
- Dash of Watermelon Syrup
- ¼ oz. Agave Nectar
- ½ oz. fresh lime juice
- Garnish: Watermelon skewers

ANEMONE

FATHOMS

Nº3 London Dry Gin, freshly Muddled lemon, Orange, Lime and Mango Puree with Champagne

APHRODITE

SKYLINE

- 2 oz. Metaxa (Greek brandy)
- 3 oz. orange passion juice
- 1 mint leaf
- 1 rosemary sprig
- ¼ oz. agave nectar
- 1 oz. Cointreau liqueur
- 1 thyme sprig
- 1 coriander
- 1 basil leaf
- Garnish: rosemary sprig

Take thyme sprig, mint leaf, coriander, rosemary sprig, basil leaf and agave nectar and muddle in a glass.

Add crushed ice, Metaxa, Cointreau liqueur and juice. Shake all ingredients together.

Pour contents into a martini glass. Garnish with rosemary sprig. Enjoy.

APOLLO

SKYLINE

- 2 oz. Blanton Kentucky Original Bourbon
- ¾ oz. Ouzo
- 1 coriander sprig
- 6 raspberries
- 1 oz. agave nectar
- 1 teaspoon honey

Garnish:

- coriander sprig

Muddle raspberries, coriander sprig, agave nectar and honey in a glass. Add Blanton Kentucky Original Bourbon, Ouzo and crushed ice. Shake ingredients together. Pour contents into a martini glass. Garnish with coriander sprig.

APPLE COSMO

'TIL WE MEET AGAIN DINNER

Absolut Mandarin, apple pucker, cranberry juice

AQUINCUM

SKYLINE

- 2 oz. 901 Silver Tequila
- 1 oz. Grand Marnier
- 1 oz. fresh lime juice
- 3 oz. agave nectar
- 1 pinch paprika
- Garnish: paprika rim

Take 901 Silver Tequila, Grand Marnier, fresh lime juice, agave nectar, paprika and add crushed ice. Shake ingredients together. Pour contents into a martini glass. Garnish with paprika rim.

ARTIST'S IMPRESSION

ANIMATOR'S PALATE

Absolut Vanilla, Frangelico, Passion Fruit Purée and Orange Juice

ATLANTIS

FATHOMS

VeeV Acai Liqueur, Grand Marnier, Agave Nectar, Ginger and Freshly Squeezed Lime Juice

AVENUE

- 1½ oz. Appleton V/X Rum
- 2 oz. Prosecco Maschio Brut
- 2 dashes of bitters
- 1½ oz. fresh lime juice
- 1½ oz. agave nectar
- Garnish: maraschino cherry and mint leaf

Take Appleton V/X Rum, Prosecco Maschio Brut, bitters, fresh lime juice, agave nectar and add crushed ice.

Shake ingredients together. Pour contents into a martini glass. Garnish with maraschino cherry and a mint leaf.

BABY GUINNESS

- 2 parts Patron X.O Café (or Kahlua)
- 1 part Baileys Irish Cream

Pour Patron X.O Café or Kahlua into the bottom of a shooter glass. Gently pour Baileys on top to create a layer.

If nervous about making a layered drink, utilize a spoon or cherry with a long stem to reduce impact of top layer.

BAHA FOG

Corona, Jose Cuervo 1800 tequila, fresh lime

BAHAMA MAMA

- ½ oz. white rum
- ½ oz. creme de banana
- 2 oz. orange juice
- dash of grenadine
- ½ oz. Meyers rum
- ½ oz. malibu rum
- 2 oz. pineapple juice

Mix all ingredients together.

BALSAMIC GRANDE

PALO, MERIDIAN

- 5 fresh strawberries, divided
- 1 ½ oz. agave nectar
- ½ oz. balsamic vinegar (aged 8 years)
- 5 oz. Grey Goose Vodka

Muddle strawberries, agave and balsamic vinegar. Add vodka and ice. Shake and strain into chilled martini glass.

BANANA CARIBE

PARROT CAY

Myers Rum, Fresh Banana, Pineapple juice, and Coconut Cream

BAUTA

LA PIAZZA

Tanqueray Gin, Fernet Branca, Apricot Brandy, Prosecco, Angostura Bitters

BAY BREEZE

SKYLINE

- 1.5 oz Malibu rum
- 2 oz pineapple juice
- 2 oz cranberry juice

BEER BREEZER

Light lager beer, pomegranate & elderflower liqueur

BELLINI

LA PIAZZA

White Peach Puree, Freshly Squeezed Lemon Juice, Prosecco

BERRYOSKA

SKYLINE

- 1 ½ oz. Russian Standard Vodka
- 8 blueberries
- 2 lime wedges
- 3 teaspoon white sugar

Muddle blueberries, lime wedges and sugar. Add vodka, shake and pour over ice in a rocks glass.

Top with Sprite if want to dial it back a bit.

THE BLACK PEARL

FATHOMS

Crown Royal Canadian Whisky, Drambuie and Coca-Cola

BLOODY MI-RE

KEYS

Belvedere Bloody Mary, Yellow Tomato Juice, fresh Lime Juice, and Whiskey Worcestershire Sauce

BLUE ANGEL

OOH LA LA

Grey Goose Vodka, Cointreau, Blue Curacao Liqueur, Freshly Squeezed Lime Juice, Champagne

BLUEBERRILICIOUS

ANIMATOR'S PALATE

Tequila, Fresh Blueberries, Passion Fruit Juice, Orange Flavor Liquor, and Freshly Squeezed Lime Juice

BLUE MARGARITA

PARROT CAY

Tequila, Blue Curacao, Lime Juice, and Sugar Syrup

BLUE TANG

FATHOMS

Grey Goose Citron Vodka, Peach Schnapps, Blue Curacao, Pineapple Juice, Sugared Rim

BON VOYAGE

CASTAWAY CAY AND MULTIPLE SHIPS/LOCATIONS

Myers's Original dark rum and light rum blended with pina colada mix and strawberry puree

BULLSEYE

THE TUBE

Nº3 London Dry Gin, Martini Rosso, Strawberry Puree, Passion Fruit Juice, Fresh Muddled Basil Leaves

BUSHWACKER

SIGNALS

Kahlua, Baileys Irish cream, vodka, grand marnier, and creme de cacao blended with pina colada mix

CAIPRINHA

Leblon Cacaca with Freshly Muddled Lime and White Sugar

CALYPSO KISS DAQUIRI

- 4 parts Dark Rum (Myer)
- 1 part agave nectar
- 4 pieces fresh lemon or lime
- 4 pieces fresh sliced strawberry

Muddle fresh fruits then add agave nectar, rum and ice. Stir gently to mix.

CAPE COD MARGARITA

PALO

- 1.5 oz. Tequila
- 0.5 oz. Grand Marnier
- 1.5 oz. Sour mix
- 2 oz. Cranberry Juice

Mix all ingredients together.

CAPTAIN'S MAI TAI

CASTAWAY CAY AND MULTIPLE SHIPS/LOCATIONS

Captain Morgan Original Spice Rum, Tropical Juices topped with a float of Myers's Original Dark Rum

CAPTAIN'S TREASURE

PIRATE NIGHT DINNER

Absolute Mandarin, Peach Schnapps and Orange Juice

CASTAWAY FREEZE

CASTAWAY CAY AND MULTIPLE SHIPS/LOCATIONS

Bacardi Rum, fresh strawberries and bananas

CASTAWAY PUNCH

- Myers's Light Rum
- Blue Curacao
- Orange Juice
- Pineapple Juice

Mix all ingredients together.

CATALAN

SKYLINE

Sangria, Absolut Vanilia, Grand Marnier, Chambord, Mountain Berry Tea

CELTIC TWILIGHT

O'GILLS

- 1 ½ oz. Jameson Irish whiskey
- ¾ oz. Pernod anise
- 1 oz. Noilly Prat vermouth
- Dash of Angostura bitters
- Garnish: lime wheel

Pour over ice, stir well and garnish with a lime wheel.

CHAMBORD MOJITO MARTINI

MERIDIAN, CADILLAC LOUNGE

- 3 oz of Bacardi limon rum
- Fresh mint and limes muddled
- 1 oz of cranberry juice
- Dash of agave syrup

CHAMPENOISE

CAPTAIN'S GALA DINNER

Bacardi Limone, peach schnapps, and sparkling wine

CHILLED LEPRECHAUN

O'GILLS

O'Gill's Irish Cream Liqueur, Kahlua, Ketel One Vodka and Vanilla Ice Cream

CHOCOLATE-TINI

SKYLINE

- 1 oz Bailey's
- 1 oz Frangelico
- 1 oz Absolut vanilla
- 1 oz Godiva dark

CHRISTMAS COOKIE COCKTAIL

- 1 oz. Baileys
- 1 oz. Kahlua
- 1 oz. peppermint schnapps
- Vanilla ice cream
- Chocolate sauce
-
- Garnish: Whipped cream and Cookie shavings

Blend Baileys, Kahlua, peppermint schnapps and ice cream. Layer bottom of catalina glass with chocolate sauce. Pour drink and top with whipped cream and cookie shavings.

CITRON MARTINI

MULTIPLE SHIPS/LOCATIONS

Absolut Citron, Triple Sec with a splash of Freshly Squeezed Lemon Juice

COCO CADILLAC

SKYLINE

- 1 oz. Midori
- 1 oz. Coconut Rum
- 1 oz. pineapple juice
- Whipped cream

Shake all ingredients with ice.

Strain into a martini glass.

COCONUT JAVA

POOL BARS

Malibu rum, pineapple juice, coconut cream and cappuccino

COCONUT MARTINI

MERIDIAN

- 2 oz Malibu rum
- 2 oz Bacardi rum
- Splash of pineapple juice and blue curaco

COCO ROYALE

KEYS

1800 Coconut, Moët Ice Champagne and Coconut Flecks

COLETTE (WRONG OR SOME STRANGE VERSION)

REMY

- 1 whole blueberry
- 1 mint leaf
- 1 piece dried apricot
- 5 oz. Champagne
- 1 oz. pear-infused vodka
- Garnish: dried apricot

In a Champagne flute, place blueberry and mint leaf. Add Champagne and pear-infused vodka. Finish with a piece of dried apricot.

EL CONQUISTADOR

SKYLINE

- 3 oz. Tanqueray Gin
- ½ oz. Absolut Peppar Vodka
- 1 oz. agave nectar
- 4 basil leaves
- 3 strawberries
- 1 oz. strawberry mix
- Garnish: 1 basil leaf

Take agave nectar, basil leaves, strawberries and strawberry mix and muddle in a glass. Add crushed ice, Tanqueray Gin and Absolut Peppar Vodka. Shake ingredients together. Pour contents into a martini glass. Garnish with basil leaf.

CORAL REEF

Bacardi Razz Rum, Chambord, Sugar Syrup, Fresh Lime Wedges, Fresh Mint Leaves, Asti Spumante (or Prosecco or other white sparkling wine)

COSMOPOLITAN L'ORANGE

TRITON'S, LUMIERE'S

Grey Goose L'Orange, Grand Marnier, Cranberry Juice, dash of lime juice

COUNTDOWN COCKTAIL

- 2 oz. Midori
- 1 oz. Absolut Citron
- ½ oz. Elderflower St.Germaine
- ½ oz. fresh lemon juice
- ½ oz. agave nectar
- Garnish (for rim of glass): Sugar

Mix Midori, Absolut Citron, Elderflower St.Germaine, fresh lemon juice and agave nectar.

Moisten the rim of a martini glass and dip it in sugar. Pour drink into martini glass.

CREME BRULEE MARTINI

MERIDIAN

Grey goose vodka, baileys, amaretto, caramel syrup

DAMIAN'S DELIGHT

MERIDIAN

- 3 oz of citrus vodka
- 1 oz of lemoncello
- 1 oz of Grand Marnier
- Dash of blue curaco/layered
- Dash of grenadine/sweet & sour/layered

DIAMONDS MARTINI

KEYS

Three Olives Strawberry Vodka, Aviation and Cocchi Vernouth di Tornio

DOUBLE CROWNED

ROYAL COURT, ROYAL PALACE

Crown Royal, Chambord, Cointreau, Cranberry Juice, Freshly Squeezed Lime Juice (or sour mix)

ECO-TINI

CADILLAC LOUNGE, COVE CAFÉ, VISTA CAFÉ, MULTIPLE SHIPS/LOCATIONS

VeeV Açai Liqueur, Triple Sec, Agave Nectar, Ginger, Freshly Squeezed Lime Juice

ELDER BUBBLE

SKYLINE

- 2 parts St'Germain Elder Flower Liqueur
- 1 part Raspberry Vodka (or Raspberry Puree)
- 4 parts Champagne or Prosecco

Mix St'Germain and raspberry puree together. Pour into champagne flute. Gently pour sparkling wine over mix.

(Another recipe had more of the vodka than the liqueur, so adjust to your own taste.)

EL DIABLO

- 2 parts tequila reposado or anejo
- 1 part Patron Citronge Orange liquor or Cointreau
- 1 part lemon juice
- 1 part simple syrup or agave syrup
- 3 or more dashes of Tabasco
- 12 cilantro leaves

Shake and serve straight up or on the rocks

ENCHANTED

PRINCE AND PRINCESS DINNER

Vodka, white creme de cacao liqueur, cream and milk

ESCALUS

LA PIAZZA

Maker's Mark Bourbon, Campari, Limoncello, Fresh Ginger, Orange Juice, Freshly Muddled Mint Leaves

ESPRESSO CHILLER

SIGNALS

Kahlua and cappuccino mix blended with ice cream

ESPRESSO MARTINI

COVE CAFÉ, VISTA CAFÉ

Absolut vanilla, godiva chocolate liqueur, frangelico, espresso

EVENING STAR

'TIL WE MEET AGAIN DINNER

Gin, dry vermouth, creme de almond, dash of lemon juice

FIREWORKS

- 4 oz. Prosecco
- ½ oz. pomegranate syrup
- 2 raspberries

Mix Prosecco and pomegranate syrup. Pour into Champagne flute and top with raspberries.

FRENCH MARTINI

- 2 parts Vodka
- 1 part Chambord
- 3 parts Pineapple Juice

Pour pineapple juice into martini glass. In shaker, mix vodka and Chambord together with ice and shake. Gently strain the chilled mix into martini glass to make layer.

If nervous about making a layered drink, utilize a spoon or cherry with a long stem to reduce impact of top layer.

THE FRENCH MEXICAN

- 2 parts tequila blanco or silver
- 1 part Chambord black raspberry liquor
- ½ part lemon juice

Shake and serve straight up or on the rocks

GIN GARDEN

CADILLAC LOUNGE, MERIDIAN

Hendrick's Gin, Fresh Muddled Cucumber, Freshly Squeezed Lemon Juice, Sprite

GINGER SLING

'TIL WE MEET AGAIN DINNER

Light rum, lime juice, sugar syrup, fresh basil leaves & topped off with ginger ale

GODIVA CHOCOLATE MARTINI

MULTIPLE SHIPS/LOCATIONS

Absolut Vanilla, Godiva Chocolate Liqueur, White Crème de Cacao, Frangelico

GOLDEN BREEZE

ANIMATOR'S PALATE

Vodka, Amaretto, Galliano, Orange Juice, and Pineapple Juice

GOLDEN LEAFS

ENCHANTED GARDEN

Rum, Pomegranate, Peach Schnapps, Cranberry Juice, Soda Water

GOLDEN SLIPPER

PRINCE AND PRINCESS DINNER

Peach schnapps, creme de cassis and sparkling wine

LE GRAND BLEU

CADILLAC LOUNGE, MERIDIAN

Grey Goose Vodka, Grand Marnier, Blue Curacao Liqueur, Freshly Squeezed Lime Juice, Taittinger Champagne

GREEN VILLAIN

687

Light lager beer, melon liqueur, gin, sweet vermouth & freshly squeezed lime juice

HONEYMOON BREAKFAST

- 2 parts tequila reposado or anejo
- 1 part Patron Citronge Orange liquor or Cointreau
- 1 part honey
- 1 or 2 parts grapefruit juice

Shake and serve straight up or on the rocks

IMAGINATION

TRITON'S, LUMIERE'S

Baileys Irish Cream, Tia Maria, Vanilla Ice Cream, dash of Grenadine

IMPÉRIAL ILLUSION

ROYAL COURT, ROYAL PALACE

Absolut Mandarin, Apple Pucker, Blue Curaçao liquor, Pineapple Juice

JAVA JUICE

CASTAWAY CAY

- 2 oz. Pina Colada Mix
- 2 oz. Cappuccino Mix
- 1 oz. Coconut Rum

Blend with ice.

JOHNSTON

THE TUBE

Godiva Chocolate Liqueur, Frangelico, Baileys, Kahlua, Honey

KONK COOLER

CASTAWAY CAY

- 3 oz. Light Rum
- 3 oz. Dark Rum
- 4 oz. Orange Juice
- 8 oz. Cream of Coconut
- 6 oz. Passion Fruit Juice Concentrate
- 3 oz. Ice

Mix in blender until slushy.

LATITUDE

MERIDIAN

Fresh raspberry puree, chambord, cognac, taittinger champagne

THE LEGEND

OOH LA LA

Cognac, White Sugar, Angostura Aromatic Bitters, Champagne

LIMONCELLO DI BASIL

CAPTAIN'S GALA DINNER

Absolut citron, limoncello, and fresh basil topped with ginger ale

LIMONE BASILICO

MERIDIAN, CADILLAC LOUNGE

Absolut Citron, Limoncello, Fresh Muddled Basil Leaves

LONDINIUM

SKYLINE

- 2 oz. London No.3 Gin
- ¾ oz. Grand Marnier
- 2 oz. Taittinger La Francaise Champagne
- 1 lemon wedge
- 1 lime wedge
- 1 orange slice
- 1 ½ oz. agave nectar

Take lemon wedge, lime wedge, orange slice and agave nectar, and muddle in a glass.

Add crushed ice, London No.3 Gin, Grand Marnier and Taittinger La Francaise Champagne, and shake ingredients together.

Pour contents into a martini glass.

MANGO CAIPIRINHA

CARIOCAS

- ½ oz. mango puree
- 3 oz. Leblon Cachaca (spiced rum)
- ¼ oz. agave nectar syrup
- 4 lime wedges
- Crushed ice

Take 4 lime wedges, ¼ oz. agave nectar, 3 oz. mango puree and muddle in a glass. Add crushed ice and shake all ingredients together. Pour all contents in tall glass. Add the Cachaca. Garnish with a fresh lime wheel.

MACOLOR

FATHOMS

Maker's Mark Bourbon, Campari, Limoncello, fresh Ginger, Orange Juice, and freshly muddled Mint Leaves

MANGO MARGARITA

CASTAWAY CAY AND MULTIPLE SHIPS/LOCATIONS

Patron silver tequila blended with mango puree

MANHATTAN

KEYS

Jack Daniel's "Sinatra," Antica Formula Carpano, Cointreau

MANTIS

FATHOMS

Sangria, Absolut Vanilia, Grand Marnier, Chambord and Mountain Berry Tea

MARGALICIA

KEYS

Casamigos Reposado, Kalamansi and Orange Juice and Grand Marnier

MARTINI (CLASSIC GIN)

MERIDIAN

- 2 oz gin
- ½ oz vermouth

MELON MOJITO

CASTAWAY CAY, PARROT CAY AND MULTIPLE SHIPS/LOCATIONS

Bacardi superior rum, midori melon liqueur, and freshly muddled mint and lime topped with soda water

MELON VINE

MULTIPLE SHIPS/LOCATIONS

Bacardi Melon Rum, Sauvignon Blanc, Freshly Squeezed Lemon Juice topped with Pineapple Juice

MERCUTIO

LA PIAZZA

Absolut Pears, Limoncello, Alexander Grappa, Freshly Squeezed Lemon Juice

MILLIONAIRE

CAPTAIN'S GALA DINNER

Absolut vodka, amaretto di saronno, midori and cranberry juice

MIND THE GAP

THE TUBE

Crown Royal Canadian Whisky, Drambuie, Coca-Cola

MOJI-DO

KEYS

Kraken Black Spice Rum, Yuzu Juice, sliced Orange, Corn Shoots and fresh Mint Leaves

MOJITO

Bacardi rum with freshly muddled lime, mint topped with soda water. Consider flavored rums or Chambord.

NUTTY CHOCOLATE

ENCHANTED GARDEN

Vanilla Vodka, Crème de Cacao White, Baileys, Galliano, Vanilla Mix

NUTTY SUMMER

ENCHANTED GARDEN

Vanilla Vodka, Crème de Cacao White, Baileys, Galliano, Vanilla Mix

Identical to Nutty Chocolate and Snow Fall with a seasonal name.

OOH LA LA

SKYLINE

- 2 ¼ oz. Bacardi Silver
- 1 ¼ oz. elderflower St. Germain liqueur
- 1 oz. fresh lime juice
- 3 mint leaves
- 1 ¼ oz. club soda

Shake and strain. Top up with soda. Serve in a mojita glass.

OTOH GUNGA

FATHOMS

901 Tequila, Grand Marnier, Paprika, freshly squeezed Lime Juice

PARADISE

Vodka, Peach Schnapps, Chambord, Orange Juice, Cranberry Juice, Grenadine drizzle

PARADISE PUNCH

- 1 part coconut rum (Coruba or Malibu)
- 1 part Veev acai liqueur
- 1 part orange juice
- 1 part pineapple juice
- Garnish: Grenadine

Pour ingredients over ice in shaker, then shake and pour. Drizzle grenadine to finish.

(Note: there is another very similar drink by the same name served at Walt Disney World, but apparently uses 5 parts pineapple juice and no orange juice. All else is the same.)

PARIS 75

SKYLINE

Grey Goose Citron Vodka, Peach Schnapps, Blue Curacao, Pineapple Juice, Sugared Rim

PASSION MARGARITA

CASTAWAY CAY (AND MULTIPLE SHIPS/LOCATIONS)

Jose Cuervo gold tequila, Grand Marnier, sweet-and-sour, lime, and orange passion guava juice

PEARFECTION

SKYLINE

Absolut Pears, King's Ginger, Mango Peach Tea

PINA COLAVA

Bacardi razz rum blended with pina colada mix and raspberry puree

PIRATES NEST

PIRATE NIGHT DINNER

Sparkling sweet wine, Malibu rum and Apple Pucker

POINSE-TINI

- 2 oz. gin
- ½ oz. Chambord
- 1 oz. fresh lemon juice
- 1 oz. cinnamon syrup
- Black cherry syrup
- Bitters
- Sugar

Shake and strain gin, Chambord, fresh lemon juice and cinnamon syrup. Moisten the rim of a martini glass and dip it in sugar. Layer bottom of glass with black cherry syrup. Pour drink into glass and top with a dash of bitters.

POMEGRANATE COSMO

MULTIPLE SHIPS/LOCATIONS

Grey Goose Vodka, Pomegranate, Cointreau, Freshly Squeezed Lime Juice, Cranberry Juice

POMEGRANATE PASSION

MERIDIAN, OOH LA LA, CADILLAC LOUNGE

Pomegranate Liqueur, Passion Fruit Puree, Taittinger Champagne

RASPBERRY SPARKLING

- ½ oz. Bacardi Raspberry
- ½ oz. raspberry puree
- 2 raspberries
- Sparkling wine

RENAISSANCE

ANIMATOR'S PALATE

Absolut vodka, Triple Sec, Raspberry Purée, Lime Juice, Sparkling Wine

RICORDEA

FATHOMS

Godiva Chocolate Liqueur, Frangelico, Baileys, Kahlua and Honey

ROB ROY

KEYS

Glenmorangie Signet, Cocchi Vermouth di Torino and Aromatic Bitters

THE ROYAL

TRITON'S/LUMIERE'S

Sparkling wine, Crème de Cassis and Peach Schnapps

ROYAL BELLINI

OOH LA LA

Peach Puree, Champagne

ROYAL VELVET

O'GILLS

- 6 oz. Guinness beer
- 6 oz. sparkling wine

Pour Guinness and top with sparkling wine.

RUSTY ANCHOR

PIRATE NIGHT DINNER

Midori, Captain Morgan Rum, Passion Fruit and Cranberry Juice

SANDEECOLINEE

- Muddled Blueberries
- 2 lime wedges
- 1 oz. VeeV Acai
- ¼ oz. Agave or simple syrup

Shake with ice and strain into tall glass.

SEASTAR

FATHOMS

Ouzo, Blanton's Special Reserve, freshly muddled Raspberries, fresh Cilantro and Honey

SGROPPINO

PALO (SERVED NEAR THE END OF DINNER)

- 1 ½ oz. Absolut Vodka
- 2 oz. Sparkling Wine (Prosecco)
- 4 scoops Lemon Sherbet

Mix all ingredients together.

THE SHIPBUILDER'S WIFE

O'GILLS

Absolut Pears, Limoncello, Alexander Grappa, Freshly Squeezed Lemon Juice, Agave Nectar

SNOW FALL

ENCHANTED GARDEN

Vanilla Vodka, Crème de Cacao White, Baileys, Galliano, Vanilla Mix

Identical to Nutty Chocolate and Nutty Chocolate with a seasonal name.

SOGNO D'CIOCCOLATO

SKYLINE

- 2 ½ oz. Chianti
- ¼ oz. agave nectar
- 6 raspberries
- ¼ oz. cocoa powder
- Garnish: Whipped cream and chocolate shavings

Shake and strain. Serve in a martini glass. Garnish with whipped cream and chocolate shavings.

SPOOKY JUICE

PARROT CAY – HALLOWEEN ON THE HIGH SEAS

- 1 ½ oz. Flor De Cana White Rum
- 1 oz. Elderflower St. Germaine
- ½ oz. Grenadine
- ½ oz. Blue Curacao
- 1 oz. Agave Nectar
- 3 Lime Wedges
- Garnish: 2 Lychees, 2 Maraschino Cherries, and plastic sword

Mix rum, Elderflower St. Germaine, Grenadine, Blue Curacao, Agave Nectar in glass Add 3 lime wedges.

Stick lychee and cherry through plastic sword forming an eyeball. Repeat for second eyeball.

ST. PETE SLING

SKYLINE

- 1 ½ oz. Russian standard vodka
- 1 ½ oz. Kings ginger
- ½ oz. fresh honey
- 1 oz. fresh lime juice
- 1 oz. fresh grapefruit juice
-
- Garnish: Honey and Grapefruit twist

Combine ingredients, shake and strain into martini glass. Garnish with honey and grapefruit twist.

STINGRAY

CASTAWAY CAY

- 1 oz. Capt Morgan Spiced Rum
- ½ oz. Midori
- ½ oz. pineapple juice
- ½ oz. cranberry juice

Mix ingredients over ice and shake well.

STRAWBERRY AND BASIL MARTINI

MERIDIAN

- Fresh basil and strawberries, muddled
- 2 oz of vodka
- 1.5 oz of gin

STRAWBERRY BANANA FREEZE

POOL BARS

Bacardi rum, fresh strawberries and bananas

SUMMER LEAFS

ENCHANTED GARDEN

Rum, Pomegranate, Peach Schnapps, Cranberry Juice, Soda Water

This is a season name for Golden Leafs.

SUNKEN TREASURE

SIGNALS

Malibu coconut rum, midori melon liqueur, orange juice, pineapple juice, Sprite with a splash of blue curacao

SWEDISH HOT SHOT

SKYLINE

Kaluha, Galliano and Cream

TEQUILA ESPRESSO MARTINI

- 2 parts café patron tequila
- 1 part vanilla vodka
- 1 double espresso

Shake and serve straight up or on the rocks

TOBLERONTINI

COVE CAFÉ/VISTA CAFÉ

Godiva chocolate liqueur, frangelico, baileys kahlua, honey

TROPICAL DEPRESSION

CASTAWAY CAY (AND MULTIPLE SHIPS/LOCATIONS)

Vodka, Rum, Gin, Blue Curacao, Lemon Mix, Sprite and Grenadine

TROPICALE

OOH LA LA

Mango Puree, Maraschino Liqueur, Champagne

TRUE COLORS

ANIMATOR'S PALATE

Captain Morgan Spiced Rum, Creme de Banana, Orange Juice, topped with Strawberry mix

TUPPENNY TUBE

THE TUBE

VeeV Acai Liqueur, Grand Marnier, Agave Nectar, Ginger, Freshly Squeezed Lime Juice

TUTTI FRUTTI

PRINCE AND PRINCESS DINNER

Tequila, passion fruit puree, midori melon liqueur and cranberry juice

UNDERGROUND

THE TUBE

King's Ginger, Sparkline Wine

IL VALENTINO

SKYLINE

Hendrick's Gin, Campari, Carpano Antica Formula 1786

VANILLA MARTINI

SKYLINE

- 2 oz Grey Goose vodka
- 2 oz fresh lemon juice
- 1 oz vanilla syrup

VOLTO

LA PIAZZA

Bombay Sapphire Gin, Aperol, Limoncello, Freshly Squeezed Orange Juice

WINTER LEAFS

ENCHANTED GARDEN

Rum, Pomegranate, Peach Schnapps, Cranberry Juice, Soda Water

A seasonal name for Golden Leafs

ZEN-CHANTED

CADILLAC LOUNGE

3Vodka, Zen Green Tea Liqueur, Cointreau, Freshly Squeezed Lime Juice, Guava Juice, Sugared Rim

NON-ALCOHOLIC COCKTAILS

NOTE: Several of these drink "recipes" show only ingredients and **not** actual measurements. These were copied from DCL dining room and lounge menus, but to create them properly may require further discussions with servers and bartenders or, if necessary, multiple taste tests.

BLUEBERRY LEMON ICE TEA

- Exotic Berry Ice Tea
- Fresh Berries (muddled)
- Top with Sprite
- Garnish: Berries

BON VOYAGE FREEZE

CASTAWAY CAY (AND MULTIPLE SHIPS/LOCATIONS)

Pina colada mix blended with strawberry puree

BORA SHAKE

ANIMATOR'S PALATE

Piña Colada, fresh Bananas and Blue Ocean
Blue Curaçao Syrup, and Ice Cream Mix

CRANBERRY NO-JITO

- 2 oz. cranberry juice
- 3 lime wedges
- 6 mint leaves
- ½ oz. agave nectar
- 2 oz. Sprite
- Garnish:
- lime wheel

Take lime wedges, mint leaves and agave nectar and muddle in a glass. Add crushed ice, cranberry juice and Sprite, and shake. Pour contents into a tall glass. Garnish with lime wheel.

ESPRESSO FREEZE

SIGNALS

Cappuccino mix blended with ice cream

FRANKEN FUSION COLADA

- 1 ½ oz. Pina Colada Mix
- 1 oz. Orange Passion Juice
- 1 ½ oz. Pumpkin Spiced Puree
- ½ oz. Chocolate Sauce
- 1 oz. Whipped Cream
- ½ oz. Raspberry Puree

Drizzle chocolate sauce in glass. Combine pina colada mix, juice and pumpkin spiced puree and pour into glass. Garnish with whipped cream and raspberry puree drizzled over top.

KIWI TANGO

- 2 oz. kiwi fruit
- ½ oz. fresh banana
- ½ oz. agave nectar
- ¼ oz. fresh lime juice
-
- Garnish:
- maraschino cherry

Take kiwi fruit, fresh banana, agave nectar and fresh lime juice and muddle in a glass.

Add crushed ice and shake. Fill a tall glass and garnish with a maraschino cherry.

LAVA SMOOTHIE

CASTAWAY CAY (AND MULTIPLE SHIPS/LOCATIONS)

Raspberry puree blended with pina colada mix

LILIKOI NO-JITO

- 3 oz. orange passion juice
- 1 oz. mint leaves
- ½ oz. agave nectar
- 2 lime wedges
- ½ oz. Sprite
-
- Garnish: maraschino cherry and lime wedge

Take mint leaves, agave nectar and lime wedges, and muddle in a glass. Add crushed ice, Sprite and orange passion juice. Shake ingredients together. Pour contents into a tall glass. Garnish with maraschino cherry and lime wedge.

MANGO CAIPIRINHA

- 3 oz. mango puree
- ¼ oz. agave nectar syrup
- 4 lime wedges
- Crushed ice
-
- Garnish: Lime wheel and Cherry

Combine puree, syrup and lime wedges in a glass and muddle. Add crushed ice and shake all ingredients together. Pour all contents into a tall glass. Garnish with a fresh lime wheel and cherry.

MINT TEA PUNCH

CASTAWAY CAY (AND MULTIPLE SHIPS/LOCATIONS)

- 1 ½ oz. English breakfast tea
- 1 oz. cranberry juice
- 1 oz. pineapple juice
- 3 lime wedges
- ¼ oz. agave nectar
- 1 oz. club soda
- 6 mint leaves (plus more for garnish)

Muddle in a glass the lime wedges, agave nectar and mint leaves. Add English breakfast tea, cranberry juice, pineapple juice, club soda and crushed ice. Shake ingredients together and pour contents into a tall glass. Garnish with mint leaves.

NORTHERN GARDEN

ENCHANTED GARDEN

- 1 oz. pomegranate syrup
- ¼ oz. agave nectar
- 2 oz. harmony tea
- (chamomile and peppermint blend)
- 2 oz. Sprite
- Garnish: maraschino cherry

Take pomegranate syrup, agave nectar, harmony tea and Sprite, add crushed ice and mix ingredients together. Pour contents into a tall glass. Garnish with maraschino cherry.

PARROT SONG

MULTIPLE SHIPS/LOCATIONS

Fresh sliced Banana, Coconut Cream, Pineapple Juice

PASSION CREAM FREEZE

MULTIPLE SHIPS/LOCATIONS, SIGNALS

Orange Passion Fruit Juice, Vanilla Ice Cream, Grenadine

PINEAPPLE MINT ICED TEA

- 5 oz. pineapple juice
- ½ oz. peppermint syrup
- 5 oz. ginger ale
- Garnish: maraschino cherry

Take pineapple juice, peppermint syrup and ginger ale, add crushed ice and shake ingredients together. Pour contents into a tall glass. Garnish with maraschino cherry. Enjoy.

PRINCESS DELIGHT

ROYAL COURT/ROYAL PALACE

Passion Fruit Juice, Mango Purée

RASPBERRY CAIPIRINHA

- ½ oz. raspberry puree
- 3 oz. agave nectar syrup
- 5 mint leaves
- 2 oz. soda water
- Crushed ice
-
- Muddle ingredients in glass.

Add crushed ice and shake all ingredients together.

Pour all contents into tall glass.

SYNERGIZER

- 3 oz. coconut cream
- 2 oz. lychee syrup
- 6 lychees
- 4 mango slices
- 1 oz. lemongrass syrup

Garnish: maraschino cherry and whipped cream

Blend coconut cream, lychee syrup, lychees, mango slices, lemongrass syrup and crushed ice together. Fill a tall glass. Garnish with a maraschino cherry and whipped cream

ACKNOWLEDGEMENTS

The recipes in this collection were acquired/borrowed from various websites, online websites/blogs, or directly from Disney Cruise Line chefs or bartenders. We quite likely missed a few recipes that might be available to the public, and we certainly are missing a few websites that have copies of some of these recipes, but the following websites just happen to be the ones we found first (and most fruitful) in our search to expand our own collection for purposes of sharing them with our "fish extender" group on this April 4-11, 2015, Eastern Caribbean voyage on the Disney Fantasy. There is a pocket on the inside back cover for any more you can find.

- www.allears.net
- www.blogs.disney.com
- www.diningatdisney.com
- www.disneycruiselineblog.com
- www.disneyfoodblog.com
- www.disneyparks.disney.go.com/blog
- www.eatingwdw.com
- www.magicalkingdoms.com
- www.magicalrecipes.net
- www.talkdisney.com
- www.thedisneyblog.com
- www.waltsbasement.yuku.com
- www.wdwrecipes.com

Of course, many, if not most, of the recipes collected herein may also be found in an actual, official Disney cookbooks or DCL menu.

Enjoy the cruise!

Rusty, Mindy, Peyton and Ruthie Reed

rustyandmindy@carolina.rr.com

Disney Fantasy Stateroom No. 2050

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