

BREAKFAST



Ingredients

- 8 large Eggs
- 100g Smoked Salmon
- 8 tbsp Creme Fraiche
- 60g Butter
- 1 pinch Ground Black Pepper

Directions

1. Preheat oven to 180°C. Place a dish in the oven with about 2cm of water in it (to put the ramekins in later on). Butter the ramekins well. Place strips of salmon approx 7cm long in the bottom of each ramekin.
2. Break an egg on the top of each and lay further strips of salmon on top. Add 1 tbsp of crème fraiche on top of each dish and add freshly ground pepper to taste .
3. Place in the oven in the bain marie and cook for 10 minutes approximately. Remove from the oven and serve with crusty bread.

GREEN PLANTAIN DUMPLING WITH CHEESE

Ingredients:

- Green plantains, peeled and cut in medium sized chunks
- 4-5 tbs butter
- 5 tbs oil
- 1 cup grated cheese
- Salt to taste

Directions

1. In a saucepan with water cook the plantain chunks for about 40 minutes or until they are very soft,
2. Transfer the plantain pieces to a bowl. Mash the plantains using a wood masher – or just a regular potato masher – until you obtain chunky dough like consistency. Add the butter and salt.
3. Form balls and make a hole in the middle of each ball and fill it with the cheese, gently press the filling into the hole, cover the filling and make the form .
4. Heat the oil over high heat, add the stuffed plantain dumplings and fry them until they are golden and crispy on each side.
5. Transfer to plate lined with paper towels to drain the grease and serve immediately.

SHRIMP CEVICHE



Ingredients

- 2 lbs Small Raw Shrimp, cleaned
- 4 tomatoes
- 6 limes, juice
- 1 orange, juice
- ½cup Cilantro leaves
- 1 Red onion
- Salt and Pepper to taste
- ½ cup Ketchup
- Tabasco
- 1 tbsp. mustard
- 2 Green Plantains
- Oil

Directions

1. Cut the onion and tomatoes into the thinnest possible slices.
2. Place the onion slices in a bowl of cold salted water, and let soak for 20 minutes.
3. Chop the cilantro leaves.
4. Cut the green banana into slices and fried in warm oil .
5. If the shrimp is not cooked, bring a pot of salted water to a boil, and add the juice of one lime to the pot. Boil the shrimp for one to two minutes, until just cooked. Drain shrimp and rinse with cold water.
6. De-vein the shrimp and trim off the tails, and place in a bowl.
7. Drain onions and rinse with cold water. Add the tomatoes, cilantro and mix
8. Whisk together lime juice, orange juice, ketchup, mustard, tabasco, salt and pepper. Toss with shrimp, corn, and onions. Taste and season with salt and pepper. Chill shrimp until ready to serve. Toss shrimp with cilantro before serving, and drizzle decoratively with the slices of green plantains.

Poached Pear and Blue Cheese Salad



Ingredients

For the pears:

- 2 1/2 cups fruity red wine
- 3 tablespoons granulated sugar
- 1/2 teaspoon kosher salt
- 2 whole cloves
- 1 medium dried bay leaf
- 2 medium firm pears

For the dressing:

- 1 tablespoon poaching liquid
- 1 tablespoon red wine vinegar
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon granulated sugar
- 1 tablespoon extra-virgin olive oil

For the salad:

- 5 cups of lettuce
- 1/2 cup walnuts, toasted and coarsely chopped
- 1 1/2 ounces piccante blue cheese, crumbled
- 1/2 cup of raisins



Directions

For the pears:

1. Combine all ingredients except pears in a medium saucepan and bring to a boil over high heat, stirring until sugar is completely dissolved, about 8 minutes. Meanwhile, peel pears, remove the core, cut them in half and leaving stems intact.
2. When the poaching liquid boils, reduce heat to low and add pears, laying them on their sides so that they are almost completely submerged. Turn the pears occasionally so that they cook evenly and poach until they just give way when pierced with a knife, about 5 minutes. Remove the pan from heat.
3. Cool the pears in the poaching liquid for 20 minutes, rotate them, and leave for 20 minutes more. Remove the pears from the liquid.

For the dressing:

1. Whisk poaching liquid, vinegar, salt, pepper, and sugar in a small nonreactive bowl. While constantly whisking, slowly drizzle in oil until completely incorporated. Season with additional salt and pepper as desired.

To assemble the salad:

1. Place greens in a large mixing bowl, add dressing, and toss to coat.
2. Divide greens among serving plates. Top with reserved pear, walnuts, and cheese, raisins and serve.

Cream of Pumpkin Soup



Ingredients

- 1 cup chopped onion
- Garlic
- 2 tablespoons butter, melted
- 2 KI pumpkin
- 1 teaspoon salt
- 1/4 teaspoon curcuma
- 1/8 teaspoon ground black pepper
- 1 cup heavy whipping cream

Directions

1. Saute onion and garlic in butter in a medium saucepan until tender. Peel and cut the pumpkin in dice and add to the saucepan and cook it.
2. Process the vegatbles until smooth.
3. Return mixture to saucepan. Add remaining salt, curcuma and pepper; stir well. Bring to a boil; cover, reduce heat, and simmer 10 minutes, stirring occasionally.
4. Ladle into individual soup bowls. Top each serving with heavy cream.

PASSION FRUIT MOUSSE



Ingredients

- 300 gr. Vainilla cookies
- 1 tbsp White sugar
- 60 gr. Melt Butter
- 100 gr. Passion fruit puree
- 1 /2 can sweetened condensed milk
- 2 cups heavy cream
- 125 gr. Cream cheese
- 3 sheet Gelatine

Directions

1. Place gram cracker crumbs and sugar in a bowl and slowly add melted butter.
2. Bake 350 F. for 5-7 minutes.
3. Place sweetened condensed and cream cheese and mix.
4. Softened the gelatin sheets in water for 5 minutes.
5. With the mixer running in slow speed add the passion fruit puree and gelatin all at once.
6. In a bowl, beat heavy cream until stiff peaks form add then fold the cream with the preparation below.
7. Put the mousse into the ring or pan where cook the cracker.

Refrigerate for four hours.

CHOCOLATE MOUSSE WITH PISTACHIOS



Ingredients

Pistachio crust

- 200g butter
- 200 g chocolate
- 280g sugar
- 4 medium eggs
- 200g plain flour
- 100g pistachios , sliced
- 80 g cocoa powder

Mousse

- 8 (1 ounce) squares semisweet chocolate, coarsely chopped
- 1/2 cup water, divided
- 2 tablespoons butter (no substitutes)
- 3 egg yolks
- 2 tablespoons sugar
- 1 1/4 cups whipping cream, whipped

Glaze

- 2 tablespoons butter
- 2 ounces unsweetened chocolate
- 1 cup sifted confectioners' sugar
- 2 tablespoons boiling water



Directions

Crust:

1. Heat the oven to 350 F. Break the chocolate into a saucepan, add the butter, then warm gently, stirring frequently until melted and evenly mixed. Allow to cool slightly, then beat in the eggs one at a time. Fold in the flour, cocoa powder, pistachios and chocolate chopped. Bake for 25-30 minutes.

Mousse:

1. In a microwave or double boiler, heat chocolate, 1/4 cup water and butter until the chocolate and butter are melted. Cool for 10 minutes. In a small heavy saucepan, whisk egg yolks, sugar and remaining water. Cook and stir over low heat until mixture reaches 160 degrees F, about 1-2 minutes. Remove from the heat; whisk in chocolate mixture. Set saucepan in ice and stir until cooled, about 5-10 minutes. Fold in whipped cream.
2. Put the mousse preparation into the pistachio crust. Refrigerate for 4 hours or overnight.

Chocolate Glaze:

Melt together the butter and chocolate. Stir in the sifted confectioners' sugar and boiling water. Beat until smooth. Drizzle over the mousse.