

Menu

Mahi Mahi in Red Sauce
Grilled Chicken with Red Pepper Coulis
Potato Cauliflower Gratin
Chocolate Cake

Mahi Mahi in Red Sauce

2 tablespoons extra virgin olive oil
2 clove garlic sliced
½ cup wine
1 28-ounce can dice tomatoes
½ cup chopped green olives
2 tablespoons capers
Salt and pepper

6 8-ounce mahi mahi fillets

1. Bring a saucepan to medium heat and add the oil. Cook the garlic until lightly browned. Add the wine and cook until reduced by half. Add the tomatoes and cook until flavors combine. Add the olives and capers. Season with salt and pepper. Let cool.
2. Preheat oven to 350 degrees. Add half of sauce to a casserole dish. Place fish in sauce. Top with remaining sauce. Bake until fish is cooked through to the center. Serve.

Grilled Chicken with Red Pepper Coulis

2 tablespoons olive oil
1 large red pepper, diced
1 medium onion, diced
2 cloves garlic, peeled and sliced
1 teaspoon smoked paprika
1 ripe plum tomato, diced
½ cup cream
Salt and pepper

4 chicken breasts
Spice rub

1. Bring a skillet to medium-low heat and add the oil. Add the peppers, onion and garlic; cook until completely softened. Add the paprika and cook 1 minute more. Add the tomatoes and cook until liquid has evaporated. Transfer to a blender and puree until smooth. Mix in the cream. Season with salt and pepper.
2. Preheat grill. Season chicken with spice rub. Grill until internal temperature reaches 160 degrees. Let rest five minutes. Serve with coulis.

Potato Cauliflower Gratin

1 head cauliflower, trimmed and cut into florets
1 cup milk
4 large russet potatoes, peeled and halved
8 ounces mascarpone cheese
4 egg yolks
1 cup panko bread crumbs
½ cup grated parmesan
2 tablespoons olive oil
Salt and pepper

1. Bring a large pot of salted water to a boil. Add the cauliflower and cook until completely tender. Remove from water with a slotted spoon; transfer to a food processor. Add milk and process until smooth. Add to a large mixing bowl.
2. Bring water back to boil; add the potatoes and cook until tender. Drain and let cool slightly. Press potatoes through a ricer into mixing bowl. Add the mascarpone and egg yolks and mix combined. Season with salt and pepper.
3. Preheat oven to 375 degrees. In a small bowl mix together bread crumbs, parmesan and olive oil. Transfer potatoes to a large casserole dish. Top with bread crumbs. Bake until puffed and golden.

Chocolate Cake

1-½ cups all-purpose flour
1 cup unsweetened cocoa powder
2 teaspoons baking powder
2 teaspoons baking soda
¼ teaspoon kosher salt
2 cups sugar
1 cup buttermilk, at room temperature
4 large eggs, at room temperature
1 cup strong brewed coffee, cooled
1 stick unsalted butter, melted and cooled
2 teaspoons pure vanilla extract

1. Preheat the oven to 350°. Butter two 12 cup muffin pans.
2. In a large bowl, sift the flour with the cocoa, baking powder, baking soda and salt. Whisk in the sugar.
3. In a medium bowl, whisk the buttermilk with the eggs, coffee, butter and vanilla. Whisk the wet ingredients into the dry ingredients until blended. Scrape the batter onto the prepared pans. Bake for 15 minutes, or until a tester inserted in the center comes out clean.