

VERITAGE MIAMI

25
YEARS

PRESENTED BY  City National Bank
Bci FINANCIAL GROUP

Marcus Samuelsson Interactive Dinner Menu Friday, March 23, 2007

First Course

Shrimp Piri Piri with Chilled Avocado Soup

Second Course

Kofta Meatballs with Okra Tomato Sauce

Third Course

Berberé-Crusted Lamb Chop with Mango Couscous and
Mustard Greens with Corn

Dessert

Tangerine Consommé with Honey Ice Cream and Sesame Cookies

First Course

Shrimp Piri Piri with Chilled Avocado Soup

Serves 4

To make this course, prepare the soup in advance so it has time to chill (the soup is also good warm). Then mix the shrimp with the piri piri and chill, then combine the two when you are ready to serve.

For the shrimp

- 12 jumbo shrimp, peeled and deveined
- 1 cup Piri Piri, divided (recipe below)
- 2 tablespoons olive oil
- ½ teaspoon salt
- 2 limes, quartered
- 12 Bibb lettuce leaves

Toss the shrimp with ½ cup of the piri piri in a large bowl. Refrigerate for 20 minutes. Heat the olive oil in a large sauté pan over medium heat. Add the shrimp and cook for 2 minutes on each side, or until opaque throughout. Transfer to a plate and sprinkle with the salt. Squeeze the lime quarters over the shrimp.

Spread ½ teaspoon of the remaining piri piri sauce on each lettuce leaf. Place a shrimp on each leaf and roll up to form a wrap. Serve immediately.

Piri Piri

Makes 1 cup

- 8 red bird eye chillies, seeds and ribs removed, chopped
- 1/2 cup fresh lemon juice
- 1 tablespoon chopped cilantro
- 1 tablespoon chopped parsley
- 2 garlic cloves
- 1/2 cup olive oil

Combine the chillies, lemon juice, cilantro, parsley, and garlic in a blender and puree until smooth. With the blender running, add the oil in a slow, steady stream and blend until well combined.

Avocado Soup – Serve Chilled

- 1/4 pound fingerling or baby Yukon Gold potatoes
- 1 tablespoon olive oil
- 3 ounces chorizo sausage, finely chopped
- 2 garlic cloves, finely chopped
- 1 shallot, finely chopped
- 1 jalapeño pepper, seeded and finely chopped
- 1 cup heavy cream
- 1 cup chicken stock
- 1 cup dry white wine

- 2 ripe Hass avocados
- 1 ½ tablespoons freshly squeezed lime juice
- 1 tablespoon finely chopped fresh cilantro, for garnish

PREPARE THE SOUP: Preheat the oven to 400°F.

Place the potatoes on a small baking sheet, pierce them in a few places with a fork, and roast for 20 to 30 minutes, until fork-tender. Remove the potatoes from the oven and let cool slightly.

Meanwhile, prepare the soup base: heat the oil in a deep heavy pot over medium heat. Add the chorizo, garlic, shallot, and jalapeño, and sauté for three minutes or until the garlic and shallot have softened. Add the cream, chicken stock, and white wine; bring to a simmer, then reduce the heat to medium-low and continue to simmer gently for 10 minutes, or until slightly reduced. Turn off the heat and cover to keep warm.

Peel the roasted potatoes and put them in bowl. Halve and pit the avocados and scoop the flesh into the bowl of potatoes. Mash the avocados and potatoes together with a fork. Return the soup to a simmer and stir in the avocado mixture. Remove from the heat and whisk in the lime juice. Cover and chill.

To serve, ladle the soup into shallow soup plates. Place the shrimp piri piri in the soup. Garnish with the cilantro and serve.

Second Course

Kofta Meatballs with Okra Tomato Sauce

Serves 6

- 3 slices white bread, cut into one-inch squares
- 3/4 cup milk
- 1/2 teaspoon chili powder
- 1/2 teaspoon ground coriander
- 1 pound ground pork
- 1 pound ground beef
- 1 teaspoon salt
- 2 jalapeño chilies, seeds and ribs removed, finely chopped
- garlic cloves, minced
- 2 sprigs parsley, minced

Place the bread in a small bowl. Pour the milk over the bread, tossing to moisten the bread, and let soak until well softened, about 10 minutes. Toast the chili powder and coriander in a small sauté pan over high heat until fragrant, 30 to 60 seconds. Remove from the heat.

Combine the pork, beef, toasted spices, salt, bread, jalapeños, garlic, and parsley in a large bowl and mix with your hands. Using wet hands to prevent sticking, form the mixture into two-inch balls. Heat a large sauté pan over medium-high heat. Working in batches, add the meatballs and sauté for four minutes on each side. Drain on paper towels. Transfer the meatballs to a large saucepan. Add the tomato sauce and bring to a simmer, then reduce the heat and simmer gently, stirring frequently, until heated thoroughly, about 15 minutes.

Okra Tomato Sauce

- 1½ pounds okra, trimmed
- ½ cup olive oil
- 2 red onions, chopped
- 6 tomatoes, diced; or 3 cups chopped canned tomatoes
- 2 garlic cloves, minced
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 2 cups tomato juice
- Juice of one lime
- Salt

Bring a large pot of water to a boil, add the okra, and boil until just tender, about six minutes. Drain and let cool, then cut into half-inch slices. Heat the oil in a medium sauté pan over medium heat. Add the onions and sauté until translucent, about 10 minutes. Add the tomatoes, garlic, coriander, and cumin and cook until the garlic is softened, 8 to 10 minutes. Add the tomato juice, bring to a simmer for 10 minutes. Add the lime juice and okra, stir well. Season with salt.

Third Course

Berberie-Crusted Lamb Chop with Mango Couscous and Mustard Greens with Corn

Serves 6 to 8

- ½ cup olive oil
- 1½ tablespoons coarsely chopped rosemary
- 1 large garlic clove, smashed
- 2 frenched racks of lamb (1½ pounds each)
- 3 tablespoons berbere spice mix, divided (recipe below)
- 2 teaspoons Dijon mustard
- 2 teaspoons beaten egg yolk
- ¼ cup fine breadcrumbs
- 3 tablespoons dry red wine
- ½ cup chicken stock
- 2 tablespoons cold unsalted butter, cut into pieces

Combine the oil, rosemary, and garlic in a large Ziploc bag. Add the lamb, then seal the bag, forcing out the excess air. Marinate in the refrigerator for 8 to 24 hours, turning the bag several times.

Preheat the oven to 400°F. Make the berbere paste: Stir together one tablespoon of the berbere, the mustard, yolk, and breadcrumbs in a small bowl, then add enough wine to make a paste. Refrigerate until ready to use. Remove the lamb from the marinade; discard the marinade. Heat a dry 12-inch heavy sauté pan over high heat until very hot. Reduce the heat to medium-high and brown the lamb, one rack at a time, about three minutes per side. Transfer, fat side up, to a large roasting pan.

Smear the berbere paste on the fat side of the lamb. Roast until an instant-read thermometer inserted into the center of the rack reads 125°F for medium-rare, about 18 to 20 minutes. Transfer the lamb to a cutting board and let it rest for 10 minutes.

While the lamb is roasting, toast the remaining two tablespoons of berbere in a small heavy saucepan over low heat, stirring constantly, until very fragrant, about one minute. Add the chicken stock and the rest of the wine and bring to a boil. Boil until reduced to the consistency of a sauce. Remove from the heat and whisk in the butter bit-by-bit until incorporated.

Berberie Spice Mix

- 1 teaspoon fenugreek seeds
- ½ cup ground dried serrano chilies
- ½ cup paprika
- 2 tablespoons salt
- 2 teaspoons ground ginger
- 2 teaspoons onion powder
- 1 teaspoon ground white cardamom, preferably freshly ground
- 1 teaspoon ground nutmeg
- ½ teaspoon garlic powder
- ¼ teaspoon ground cloves
- ¼ teaspoon ground cinnamon

- 1/4 teaspoon ground allspice

Finely grind the fenugreek seeds with a mortar and pestle or in an electric spice or coffee grinder. Stir together with the remaining ingredients in a small bowl until well combined.

Mango Couscous

- 1 cup couscous
- 2 tablespoons olive oil, divided
- 1 garlic clove, minced
- 1 mango, peeled, pitted, and cut into 1-inch cubes (about one cup)
- 1 jalapeño, seeds and ribs removed, finely chopped
- 1/2 cup sultanas (golden raisins)
- 1 ripe tomato, chopped
- Juice of one lime
- 1/4 cup loosely packed small cilantro sprigs, chopped
- 1/4 cup loosely packed small parsley sprigs, chopped
- Salt

Prepare the couscous according to the package directions. Set aside.

Heat one tablespoon of the olive oil in a large sauté pan over high heat. Add the garlic, mango, and jalapeño and sauté until the mango begins to color lightly. Stir in the remaining tablespoon of olive oil, the couscous, raisins, tomato, lime juice, cilantro, and parsley and toss to heat thoroughly. Season with salt. Serve hot or at room temperature.

4 servings (makes four cups)

Mustard Greens and Corn

- 8-10 cups mustard greens, roughly chopped
- 4 ears corn, shucked
- 3 tablespoons canola oil
- 1 medium Spanish onion, finely diced
- 3 garlic cloves, minced
- 2 bird's-eye chilies, seeds and rib removed, finely chopped
- One three-inch piece ginger, peeled and grated
- 1 teaspoon chili powder
- 4 tomatoes, peeled and chopped
- 1 teaspoon mustard seeds
- 1 teaspoon coriander seeds
- 2 cups chicken stock
- 1 teaspoon salt

Bring a large pot of salted water to a boil. Prepare an ice bath by filling a large bowl with ice and water. Add the mustard greens to the boiling water to blanch for 30 seconds.

Transfer to the ice bath to stop the cooking and set the color. Let cool for a few minutes, then drain and set aside. Add the corn to the boiling water, reduce the heat, and simmer for 10 minutes. Remove, and when cool enough to handle, cut the kernels from the cobs. Set aside.

Heat the oil in a large sauté pan over medium heat. Add the onion, garlic, chilies, and ginger and sauté until the onion is translucent, about five minutes. Add the chili powder, tomatoes, mustard seeds, coriander seeds, chicken stock, and the corn. Cover, bring to a simmer and continue simmering for 10 minutes. Fold in the mustard greens and cook until heated thoroughly, about two minutes. Season with the salt.

Fourth Course

Tangerine Consommé with Tapioca and Sesame Cookie

Serves 6

- 1 vanilla bean
- 1 cup sugar, divided
- 2 lemongrass stalks
- Grated zest and juice of two lemons
- 1/2 cup small pearl tapioca, soaked overnight in three cups water
- One 15-ounce can coconut milk
- 1 cup diced mango
- 1 cup diced papaya
- 1/2 cup raspberries
- 6 mint leaves, finely shredded
- 1 cup water
- 2 cups fresh tangerine juice

With a sharp knife, split the vanilla bean lengthwise; then use the back of the knife to scrape out the seeds. Combine the vanilla seeds, 1/2 cup of the sugar, lemongrass, lemon zest and water in a small saucepan and bring to a boil over high heat. Remove from the heat and let cool, then refrigerate for 30 minutes. Combine the tapioca, coconut milk, and the remaining 1/2 cup sugar in a saucepan and bring to a boil. Reduce the heat to low and simmer for 10 minutes or until the tapioca pearls are tender and translucent. Remove from the heat and let cool. Stir the fruit into the tapioca and fold in the mint. Set aside.

Strain the chilled lemon syrup into a bowl. Stir in the tangerine juice and lemon juice.

To serve, divide the tapioca among six shallow soup bowls, and pour the consommé around the tapioca.

Sesame Cookies

Makes three dozen

- 4 tablespoons (1/2 stick) unsalted butter
- 1 cup packed light brown sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1 teaspoon fresh lemon juice
- 1/2 cup plus two tablespoons all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup sesame seeds, toasted

Using an electric mixer, cream the butter and brown sugar in a large bowl until light and fluffy. Add the egg, vanilla, and lemon juice and beat until thoroughly blended, about 30 seconds. On low speed, slowly add the flour, baking powder, and salt and mix just until incorporated. Beat in the sesame seeds. Allow the dough to rest, covered, in the refrigerator for 1 hour.

Preheat the oven to 350°F. Line two baking sheets with parchment paper and grease the parchment (or use Silpat liners). Drop the dough by heaping teaspoons onto the baking sheets, leaving about three inches between each cookie.

Bake the cookies until golden brown, about five to seven minutes, turning the baking sheets around midway through baking. Remove from the baking sheets and cool on a wire rack.

##