

# Chef Andrew Zimmern

Host of the Travel Channel's *Bizarre Foods*

## Pork & Shrimp Shumai

served with Hunan Peanut and Ginger Soy Dipping Sauces

Servings: 36- 42 small dumplings

4 dozen wonton or gyoza wrappers  
1 carrot, cut into a fine micro dice  
2 Tbsp fresh ginger, minced or grated  
1 Tbsp minced garlic  
2 Tbsp corn starch  
1 egg yolk  
5 scallions, chopped fine  
16 oz ground pork  
8 oz of U-16 sized ocean caught shrimp, peeled, de-veined and minced  
1 Tbsp soy sauce  
1 Tbsp Chinese rice wine  
1 tsp kosher salt  
1 Tbsp dark sesame oil  
1 Tbsp Chinese chili paste

**Method:** Combine all ingredients except carrot and wrappers. Let stand for 2 hours in a refrigerator to let the flavors of the garlic bloom. Place a small ball of filling into the center of the wrapper and pull the sides of the dough up around the filling, squeezing and shaping from the sides. Do not seal the top of the dumpling but pinch the neck and schmear the filling across the top edges of the wrapper so that the filling helps seal the sides of the dumpling. Crown with a sprinkle of the carrot dice. Place on oiled steamer trays lined with Napa cabbage leaves and steam for 7-10 minutes until cooked through for shumai.

### Hunan Peanut Dipping Sauce

Makes 1 cup of sauce, enough for 6-8 persons to share for dipping

1/4 cup roasted peanuts, pulsed in a food processor until ground  
1 Tbsp peanut oil  
2 minced garlic cloves  
2 tsp Chinese fermented chile-bean paste (Toban Djan)  
2 Tbsp tomato paste  
1/2 cup chicken broth  
1/2 tsp sugar  
1 Tbsp peanut butter  
1/4 cup hoisin sauce  
1 fresh red chili, seeded and thinly sliced

**Method:** Heat the oil in a small sauce pan and add the garlic, chili paste and tomato paste. Fry until the garlic turns light brown. Add the broth, peanut butter, hoisin and sugar, then simmer lightly for 2-3 minutes. Cool and divide the sauce into 6-8 small bowls for dipping, add the peanuts and chiles for garnish.

### Ginger Soy Dipping Sauce

Makes 1 cup of sauce, enough for 6-8 persons to share for dipping

1/3 cup sake  
1/2 cup brewed natural soy sauce, Yamasa is an excellent brand from Japan.  
2 Tbsp rice wine vinegar  
1 Tbsp sugar  
3 thin slices fresh garlic  
1 Tbsp minced scallion  
1 Tbsp minced ginger  
1/4 tsp minced fresh red chile (any hot chile works well but Tsin-Tsin works best)

**Method:** Combine all the ingredients and serve immediately.

*(continued)*



**Wine Tasting Notes:**

**Lee-Anne Bosman, Morgenhof Estate**

Morgenhof Sauvignon Blanc 2006

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**General Notes:**

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**Chef Andrea Curto-Randazzo and  
Chef Frank Randazzo**

Talula

**Stone Crab Stuffed Giant Prawn**

with Yuzu Butter, Cracked Black Pepper Tomato

Serving: 20-25 pieces

- 25 each giant prawns-U4 (peeled, tail on, de-veined, butterfly for stuffing)
- 2 each par baked French baguettes (very small diced)
- 5 stalks celery (brunoise)
- 15 cloves garlic (minced)
- 16 oz stone crab
- 1-1/2 cups butter unsalted (melted)
- 1-1/2 cups extra virgin olive oil
- 1 pt each red and yellow teardrop tomatoes
- Fresh chives (chopped fine)
- Salt & black pepper to taste
- White wine
- Cracked black pepper oil

**Method:** In large sauté pan or rondeau sauté celery and garlic in 1/2 cup butter and 1/2 cup olive oil. Sweat on med-low heat until tender. Add bread and remaining olive oil, salt and black pepper. Combine thoroughly. Put mixture into 375° oven for 10 minutes. Remove from oven and transfer into large bowl. Let cool. Add stone crab, chives and remaining butter to bind. Season prawns with salt and pepper. Put about two heaping tablespoons of stuffing on shrimp. Pack somewhat firmly. Place prawns on baking sheet. Drizzle white wine and a little olive oil on baking sheet. Bake prawns in oven for 7-10 minutes. Place prawn on plate. Garnish with yuzu butter, red and yellow teardrop tomatoes, tossed in cracked black pepper oil and lemon juice.



# Chef Jamil Pineda

The Colony Restaurants

## Ahi Tuna Medallions and Curry Potato Cake

with Wilted Spinach, and Pomegranate *(continued)*

### For the Tuna:

- 4-3 oz Ahi tuna
- 1 tsp Madras curry
- 6 oz fresh baby spinach
- 1 tsp of olive oil
- 2 oz unsalted butter
- Salt and pepper to taste

**Method:** Crust the tuna with curry around the sides. Heat the olive oil in a 6-inch sauce pan. Sear the tuna until rare and set aside. Gently sauté the spinach with butter, salt and pepper for only 15 seconds just to wilt. Drain the spinach and keep warm in a dish towel.

### For the Plate:

Place the potato cakes on the middle of each plate and arrange the spinach on top. Place the tuna medallions on top of the spinach and spoon the sauce around the plate. Garnish the tuna with micro greens and small julienne yellow tomatoes.

## Wine Tasting Notes:

**Bruce Orosz, Hollywood and Vine Cellars**

Hollywood & Vine Cabernet Sauvignon 2004

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## General Notes:

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**Chef Mike Lata**

FIG Restaurant

**Stone Crab and Scrambled Egg Salad  
with Brioche Croutons**

Servings: 4

- 1 lb cleaned stone crab
- 4 lg farm fresh eggs, lightly beaten
- 4 slices brioche, diced into 1/2 inch cubes
- 3 Tbsp whole unsalted butter
- 6 cups young lettuce
- 2 oz sherry vinaigrette
- 1 Tbsp chopped tarragon
- 1 Tbsp chopped chives
- 1 Tbsp chopped chervil
- 1 Tbsp chopped parsley
- Kosher salt to taste
- A few turns of fresh black pepper

**Sherry Vinaigrette:**

- 2 oz good quality sherry vinegar
- 6 oz extra virgin olive oil
- 1 Tbsp strong Dijon mustard
- 1 small shallot, minced

**For the vinaigrette:**

Add the mustard, the sherry, and the shallots to a small non-reactive bowl and whisk in the olive oil in a slow continuous stream until nicely emulsified.

**For the salad:**

Sauté the brioche in 2 tablespoons butter until golden brown, reserve. In a non-stick pan over low heat, melt the remaining butter then add the eggs while constantly stirring. Season with salt and pepper and continue to stir the eggs until just set then transfer to large salad bowl. Add the stone crab, fresh herbs, lettuce and toss to combine. Dress the salad with the vinaigrette and season to taste. Plate the crab salad in the center of a medium size plate and top with the croutons.

**Wine Tasting Notes:  
Ellen Flora, Chandon  
Chandon Brut Classic NV**

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**General Notes:**

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# Chef Richard Sandoval

Modern Mexican Restaurants

## Tuna Tostada

Makes 8 Tostadas

### **Sauce: Chile Toreado Aioli**

Yield: 1 cup

1/2 oz serrano chile  
1 oz red freshno chile  
1 oz onion  
1 each egg yolk  
1/4 Tbsp maggi sauce  
1-1/2 Tbsp lemon juice  
6 fluid oz canola oil

**Method:** Char onion and chiles on a grill or under a broiler. Place into blender or food processor with egg, lemon juice, and maggi sauce and begin to process. In a thin steady stream, slowly add oil to machine while running. Season with salt and pepper.

### **Tuna Tostadas**

8 each 3 inch corn tortillas  
1 cup mango, small diced  
1 cup cucumber, peeled, seeded, small diced  
1 cup red onion, small diced  
1 cup tomato, insides removed, small diced  
1/2 cup chopped cilantro leaf  
8 slices serrano chile, sliced very thin for garnish  
1 each avocado, ripe  
12 oz tuna  
1/4 cup chile toreado aioli

# Chef Richard Sandoval

Modern Mexican Restaurants

## Tuna Tostada *(continued)*

**Note:** Have your local fish monger cut a nice block of sushi grade tuna. The corn tortillas we fry ourselves. If you are buying fresh corn tortillas, then they will need to be fried until crispy.

**Method:** Heat a sauté pan large enough to fit the length of the tuna. Season the tuna with salt and pepper. Add a bit of cooking oil to the pan and quickly sear all sides of the tuna. Set aside. In a mixing bowl, combine mango, onion, cucumber, tomato, cilantro, chile toreado aioli, and mix well. Season to taste with salt and pepper. Divide the vegetables mix equally among the tostadas. Top the vegetables with a slice of the seared tuna. Top the tuna with a slice of avocado and the thinly sliced serrano chile.

