

THE SHORES

DINE ON THE BEACH

Sweet Red Bell Pepper Griddle Cakes

Smoked Salmon Tartare, Spanish Trout Caviar

serves 24

Red Bell Pepper Puree

2 large sweet red bell peppers
to taste sea salt and freshly ground black pepper

Lightly oil red bell peppers. Season to taste with sea salt and freshly ground black pepper. Grill until charred. Place in large bowl. Cover with plastic wrap to sweat. Peel. Seed. Process in food processor. Force through fine sieve.

Sweet Red Bell Pepper Pancakes

1 cup all purpose flour
2 Tbsp. granulated sugar
2 tsp. baking powder
1/2 tsp. salt
1 whole egg, beaten
1/2 cup milk
1/4 cup red pepper puree
2 Tbsp. melted unsalted butter
2 Tbsp. flat leaf parsley, minced

Whisk dry ingredients together in mixing bowl. Beat egg and milk together. Combine with dry ingredients. Add red pepper puree, melted butter and parsley. Batter will be somewhat thick. Cook 1-1/2 inch pancakes on non-stick pan. Cook pancakes until puffed and dry around edges. Turn and cook other side until golden brown. Keep warm.

Smoke Salmon Tartare

4 oz. smoked salmon
4 oz. fresh salmon fillet, boned, skinned
1/3 cup plain yogurt
1 tsp. lemon juice
2 Tbsp. chives, finely chopped
1/2 tsp. mint, finely chopped
to taste sea salt and freshly ground black pepper

Steam fresh salmon, approximately 8 minutes. Place on paper towel. Set aside. Cool. Coarsely chop smoked salmon. Place in mixing bowl. Combine with lemon juice, yogurt, chives and mint. Flake steamed salmon. Fold into smoked salmon mixture. Divide into 24 portions. Roll each portion into a marble shape. Set aside on chilled plate.

Presentation

1/4 cup mascarpone cheese
1 tsp. M'Ocean fennel pollen spices
1 oz. Spanish trout caviar
24 chervil sprigs

In a small mixing bowl, combine mascarpone cheese and fennel pollen spices. Place into a pastry bag fitted with a small star tip. Pipe a small dollop of mascarpone cheese in center of pancake. Top with salmon tartare. Garnish with Spanish trout caviar and chervil sprig.