

## Recipes From Around the Globe

November 13, 2009

Award-winning celebrity Chef Bernard Guillas and Ron Oliver(executive chef, La Jolla Beach & Tennis Club) gave us a preview of his new cookbook "Flying Pans." "Flying Pans" Book Signing and Demonstration, Santa Monica Seafood, Santa Monica, California, 11a.m. - 1pm  
For more information on Chef Bernard Guillas and Ron Oliver go to [www.chefbernard.com](http://www.chefbernard.com)

Recipes included:

### Switzerland

#### **Green Fairy Chocolate Truffles**

Cocoa Powder Dust

Makes 32 truffles

#### **Truffles**

3/4 cup heavy cream

3 tablespoons unsalted butter

12 ounces finely chopped dark chocolate, 72 % cocoa

1/4 cup absinthe liquor

Add cream and butter to saucepan over medium heat. Bring to simmer. Turn off heat. Add chocolate. Whisk until smooth. Stir in absinthe. Transfer to 9x9-inch baking dish. Refrigerate 1 hour or until set. Using melon baller, scoop mixture onto wax paper lined baking sheet. Refrigerate 30 minutes. Roll each portion in palms of hands to form a ball. Return to wax paper. Cover. Refrigerate 2 hours.

#### **Coating**

1 1/2 pounds finely chopped dark chocolate, 72 % cocoa

1 1/2 cups cocoa powder

1/8 teaspoon cayenne pepper

Add chocolate to mixing bowl set over pot of simmering water, ensuring that bottom of bowl does not touch water. Melt, stirring often. Sift cocoa powder and cayenne pepper into deep baking dish. Set aside. Quickly dip chocolate balls in melted chocolate one at a time for 3 seconds. Retrieve with fork, tapping stem of fork on side of bowl to remove excess chocolate. Transfer to cocoa powder. Roll to coat. Let set 2 minutes. Transfer to serving bowl. Store extras in airtight container.

### Italy

#### **Sardinian Almond Biscotti Torte**

Mirto Myrtle Syrup

Serves 8 family style

#### **Torte**

1/2 pound almond biscotti

3 tablespoons unsalted butter, melted

6 large eggs

1 cup granulated sugar

1 teaspoon vanilla extract

1 teaspoon cream of tartar

1 cup almond meal

1 tablespoon all purpose flour

Preheat oven to 325°F. Add biscotti to food processor. Process to coarse meal. Transfer to large mixing bowl. Combine with melted butter. Press into the bottom of 9-inch nonstick springform pan. Bake 6 minutes. Cool. Separate eggs, placing yolks in medium mixing bowl, whites in a large mixing bowl. Beat yolks with 1/4 cup sugar and vanilla until pale yellow and ribbony. Beat egg whites until frothy. Add cream of tartar. Continue beating, slowly adding remaining sugar until stiff peaks form. Fold egg whites into yolks, followed by almond meal and flour. Pour mixture into prepared springform pan set on cookie sheet. Bake 45 minutes or until wooden skewer inserted in center comes out clean. Remove from oven. Cool to room temperature. Unmold torte. Transfer to serving platter.

#### **Syrup**

1 cup lemon juice

3/4 cup Mirto Myrtle liqueur

1/2 cup water

3/4 cup granulated sugar

1 tablespoon lemon zest

10 pods whole star anise

Combine all ingredients in sauce pot over medium high heat. Bring to simmer. Cook 15 minutes or until syrupy. Remove from heat. Cool.

#### **Presentation**

3 lemons

1/2 cup toasted sliced almonds

Remove star anise pods from syrup. Set aside. Brush syrup onto top and sides of torte. Cut lemons crosswise into thin slices. Shingle around edge of the torte. Sprinkle torte with toasted almonds. Garnish with star anise pods.

### Orchard Bee

Serves 6

1 green apple

1/2 teaspoon lemon juice

4 teaspoons honey

1/4 cup brandy

1/4 cup peach schnapps

1/4 cup apple juice

1 bottle cremant sparkling wine

18 leaves oregano

6 6-ounce champagne flutes

Scoop 6 balls of apple with melon baller. Toss with lemon juice. Combine honey, brandy, peach schnapps and apple juice in small mixing bowl. Stir well. Divide among flutes. Fill with sparkling wine. Garnish with apple ball and oregano leaves.

### Australia

#### **Apricot Ginger Glazed Tasmanian Salmon**

Corn Fennel Relish

Serves 4

#### **Glaze**

1 pound apricots

2 tablespoons brandy

1 tablespoon white wine vinegar

3 tablespoons brown sugar

2 tablespoons grated ginger

2 tablespoons chopped shallots

to taste sea salt and freshly ground black pepper

Chop apricots, discarding pits. Add to sauce pan with remaining ingredients over medium heat. Bring to simmer.

Cook 15 minutes or until thick and syrupy, stirring often. Transfer to blender. Puree until smooth. Strain through coarse sieve. Season with salt and pepper. Set aside.

### Salmon

1/2 cup shelled pistachios  
1/4 cup sliced almonds  
1 teaspoon Madras curry  
1 tablespoon minced chives  
1 tablespoon white sesame seeds, toasted  
2 tablespoons grapeseed oil  
4 6-ounce wild king salmon fillets, boneless  
to taste sea salt and freshly ground black pepper

Preheat oven to 375°F. Add pistachios, almonds, curry, chives and sesame seeds to food processor. Pulse to chop. Transfer to bowl. Set aside. Add oil to large oven-proof skillet over medium high heat. Season salmon with salt and pepper. Lay in skillet, flesh side down. Sear 2 minutes. Flip over. Generously coat top of each salmon with apricot glaze. Sprinkle with pistachio mixture. Transfer to oven. Cook 3 minutes or until slightly underdone.

#### **Relish**

2 tablespoons avocado oil  
2 ears sweet corn, shaved  
1/2 cup thinly sliced fennel  
1/2 cup quartered gold gooseberries  
1 green apple, peeled, diced  
1 teaspoon honey  
1 tablespoon chopped scallions  
1 tangerine, juiced, zested  
1 teaspoon finely chopped mint  
to taste sea salt and freshly ground black pepper

Add oil to skillet over medium heat. Add corn and fennel. Cook 3 minutes, stirring often. Transfer to mixing bowl. Combine with remaining ingredients. Season with salt and pepper.

#### **Presentation**

2 teaspoons avocado oil  
4 gooseberries, with husk

Spoon relish onto center of large serving plate. Lean salmon atop. Drizzle with avocado oil. Garnish with gooseberry.