

FROM THE PAGES OF

Ritz-Carlton[®] *The Magazine*

Jacques Sorci

The Ritz-Carlton New York, Battery Park



BOUILLABAISSE

Serves 5

2500 grams of whole fish
(sea bass, snapper, monkfish)
200 grams head on shrimp (optional)
200 grams little neck clams (optional)
1 cup Pastis
Olive oil

Fish stock:
2 tablespoons olive oil
1 onion, chopped
1 celery, chopped
2 bay leaves
0.5 ounces crushed white peppers

Bread:
1 baguette
Garlic
Olive oil

Soup:
100 grams Spanish onions, peeled and chopped
100 grams leeks
100 grams plum tomatoes, peeled, seeded
and quartered
75 grams fennel, cut
10 grams garlic, crushed
3 grams saffron
2 grams star anise
2 grams coriander, chopped

Rouille:
2 eggs
25 potatoes, baked
10 milliliters extra-virgin olive oil
1 gram saffron
Sea salt

Clean and scale fish. Cut into 2.5-ounce pieces (leaving bone on when possible). Rub them with sea salt, saffron and chopped flat parsley leaves. Drizzle with olive oil and Pastis. Arrange them in a pan and store in refrigerator.

To prepare the fish stock, cut all fish bones and heads into rough pieces. In a very hot sauce pot, pour 2 tablespoons of olive oil and sauté the bones. Add 2 quarts of water and bring to a boil. Skim the cooking foam and add onions, celery, bay leaves and crushed white peppers. Cook gently for 15 minutes, and strain through a china cap.

In a soup pot, heat a drop of olive oil, and add onions. Then, add leeks, fennel and garlic. Cook all the vegetables until they are caramelized. Add fish stock and bring to a boil. Add saffron, star anise and coriander. Stir, then add tomatoes. Simmer gently for 35 minutes, and run through a food mill with coarse holes.

To prepare the rouille, peel and mash baked potatoes in a bowl. Add egg yolks and crushed garlic, and emulsify the olive oil. Add saffron and sea salt, mix and rest in a small serving bowl.

Cut the baguette into thick slices. Rub with garlic, drizzle olive oil and toast under the broiler until golden brown. In a cooking pan, place the marinated fish, and add mussels, clams and shell-on shrimp, if desired. Pour enough fish soup to cover and bring to a boil. Cook for 10 to 15 minutes. Serve the fish on a platter and the soup in a terrine, with rouille and bread on the side.

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SOCCA FLAT BREAD AND CAPONATA RELISH

Caponata:

500 grams Italian eggplant, diced
500 grams green bell peppers, diced
3 large ripe tomatoes, peeled and diced
2 Spanish onions, peeled and diced
30 grams celery, washed, peeled and
diced into small cubes
30 grams capers
30 grams green olives, pitted and diced
10 milliliters Sherry vinegar
2 grams sea salt
4 grams ground white peppercorn
10 milliliters extra-virgin olive oil

Socca:

200 grams chickpea flour
20 milliliters water
10 milliliters extra-virgin olive oil
3 grams baking powder
5 grams sea salt
3 grams ground pepper

To prepare the caponata, sauté eggplant and bell peppers, separately, for 3 minutes in olive oil. Save to the side. Cook onions in sauce pot with a drop olive oil. Add tomatoes and cook 3 minutes; then add olives. Add celery and capers. Cook for 3 minutes, and add the sautéed peppers and eggplant. Remove from heat, cool and add sea salt, pepper and vinegar.

To prepare the socca, sift the chickpea flour into a large mixing bowl and add the salt, pepper and baking powder. Gradually pour in the water, whisking constantly to avoid lumps. Slowly stir in half of the olive oil. Mix until dough has formed. Cover, and save overnight.

Preheat oven to 450°F (230°C). Heat a pizza dish, spray with olive oil and pour in batter. Spread out thinly, and bake for 10 minutes. Remove from oven and brush olive oil on top and place under the broiler to crisp up. Slice and serve with the caponata.

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Hotel Arts Barcelona



SOLE FILLET AND DUBLIN BAY PRAWNS, PURPLE POTATO 'TRINXAT', LEMON BUTTER AND VANILLA AIR

Serves 4

Seafood:

2 Sole (2 fillets per portion)
8 Dublin Bay prawns (2 prawns per person)

Lemon and Dried-Fruit Beurre Blanc:

300 milliliters fish stock
200 milliliters white wine
2 shallots, finely chopped
1 bay leaf
5 white peppercorns
Juice of 1 lemon
10 grams pine nuts
10 grams almonds
10 grams hazelnuts unroasted, chopped
100 grams butter
25 milliliters heavy cream

Vanilla Air:

4 vanilla beans
800 milliliters of water
10 grams Lecite

Warm Lemon Gelée:

100 milliliters lemon juice
50 milliliters simple syrup
100 milliliters sparkling water
1.4 grams agar agar
1 gelatin sheet

Purple Potato "Trinxat":

300 grams Purple potato
30 milliliters extra-virgin olive oil
2 grams flaky sea salt

Sauté the fish loins in salted butter, giving each fillet a golden brown color. Remove prawns from shell, and sauté lightly. Reserve fillets and prawns.

To prepare sauce, bring fish stock, wine, shallots, bay leaf, peppercorns and lemon juice to a boil, and reduce to 150 milliliters of liquid and strain. Add the nuts to the beurre blanc base; blend it with a hand blender until very smooth. Add cold butter and heavy cream, and blend again. Do not heat up again, as the beurre blanc will lose its emulsion. Keep in warm area until serving.

To prepare vanilla air, bring 800 milliliters of water to boil and infuse with vanilla beans for 6 hours. Add 10 grams of Lecite per liter to the vanilla water.

To prepare lemon gelée, bring sparkling water to a boil, and add the agar agar and the gelatin sheet. Mix in lemon juice and syrup, and pour it into a rectangular pastry baking pan lined with plastic wrap. Refrigerate. Once solidified, cut the gelatin into cubes.

Boil potato (with skin still on) in salt water. Peel and mash with a fork. Add olive oil and salt.

On a plate, stack potato "Trinxat" and two fillets, drizzle with beurre blanc and top with small serving of vanilla air. Place two prawns and two warm lemon gelée cubes on plate.

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WHITE ASPARAGUS VICHYSOISE WITH EGG YOLK GNOCCHI AND TRUFFLE

Serves 4

Broth:

500 grams of asparagus
1 liter water
0.25 liter white wine
50 grams sugar
40 grams salt
80 grams butter
Half a lemon, peeled

Asparagus Vichyssoise:

0.7 liter asparagus broth
0.15 liter cream
100 grams butter
300 grams potatoes, steamed and peeled

Natural Egg Yolk Gnocchi:

20 egg yolks
Sunflower oil

Garnish:

Asparagus tips
Asparagus julienne wrapped with Nori seaweed
Black truffle brunoise and oil
Bread croutons
Borrajá flowers
Egg yolk gnocchi

Peel asparagus and cut stem. Bring water, white wine, sugar, salt and butter to a boil in a flat pot. Add the peeled asparagus. Cover with a cloth and cook al dente (approximately 10 minutes depending on the thickness). Remove asparagus, place on cold tray and refrigerate. Reserve broth.

Bring reserved broth to a boil, and add lemon peel. Remove from heat and allow water to infuse with lemon for 30 minutes. Strain broth, which will serve as a base for the vichyssoise. Blend broth, cream, butter and potatoes until a very fine consistency. Add salt to taste.

To prepare gnocchi, whisk and strain egg yolks. Put in a bowl, stir it until 130°F (55°C), remove and chill with ice. Pour mix into a pastry bag for 24 hours and freeze. Then, chill pastry bag in the refrigerator for another 24 hours (or longer, if necessary, until defrosted). Cut the pastry bag, and pipe small gnocchi, reserving them in sunflower oil.

Once ready to serve, ladle ¼ of vichyssoise into a shallow bowl and garnish with asparagus, truffles, oil, croutons, flower petals and gnocchi. (Can be served either warm or hot.)