

## **Fusion Flavors: Flavors from the Pacific Rim**

recipes by Chef Joey Altman

### **Pancetta wrapped Crab Stuffed Prawns with Chile Mint Dipping Sauce**

18 jumbo white prawns, peeled leaving the tail intact, deveined and butterflied.

#### **Stuffing:**

8 oz. crab meat  
4 oz. ground fresh pork shoulder  
4 oz. shiitake mushrooms, stems removed  
3 scallions, minced  
2 tbs. minced ginger  
1 tbs. minced garlic  
1 tbs. minced Thai chiles  
1/4 c. cilantro chopped  
1/4 c. basil, chopped  
1/4 c. mint, chopped  
2 tbs. salt  
1 tsp. ground white pepper

#### **Chile-Mint Dipping Sauce**

1c. simple syrup (3/4 c. sugar dissolved in 3/4 c. water)  
1/2 c. rice wine vinegar  
1/2 c. lime juice  
1/2 tsp. fish sauce  
2 tbs. minced fresh ginger  
2 tbs. minced fresh Thai chiles  
1 tsp. minced fresh garlic  
1 tsp. each of chopped fresh mint, basil and cilantro  
1 tsp. kosher salt

Combine above ingredients in a mixing bowl.

In a cold mixing bowl combine stuffing ingredients.

18 thinly sliced pancetta

#### **Assembly:**

Place a small spoonful of stuffing in the opening of the prawn and shape it to the form of the prawn. Starting from the tail end carefully wrap the pancetta around the prawn upward all the way to the top. Repeat for all the prawns. This may be done ahead of time.

#### **Cooking:**

Preheat oven to 350°

In a sauté pan on medium high heat with lay the wrapped prawns on their sides in a neat row and brown on each side, approximately 2-3 minutes. Transfer prawns to a cookie sheet and place in the oven for 3 minutes.

#### **Garnishes:**

fresh cilantro sprigs  
fried rice noodles  
mixed greens  
sesame lime vinaigrette

#### **Serving:**

While prawns are finishing in the oven toss some greens in sesame oil, lime juice, salt and pepper, place a small tuft of the salad in the middle of each of the appetizer plates. Arrange the prawns around the greens and drizzle the sauce around the prawns and garnish with fresh cilantro sprigs and Crispy rice noodles.

## **Coconut Panna Cotta with Caramelized Pineapple, Mango Rum Sauce and Coconut Whipped Cream**

1 cup cream  
1 cup unsweetened coconut milk  
3/4 cup sugar  
1 packet unflavored gelatin

1. Bring cream and coconut milk to a scald remove from heat.
2. Dissolve gelatin into cream mixture.
3. Stir in coconut and milk.
4. Fill 6 oz molds to the top and cool in the refrigerator for 6-8 hours.
5. To un-mold, dip molds in a hot water bath for 30 seconds and turn out on a plate.

### **Caramelized Pineapple**

2 cups diced fresh pineapple  
1/2 cup brown sugar

Heat a heavy-bottom sauté pan on high. Add the pineapple and sugar and cook until well caramelized and almost dry.

### **Mango-Rum Sauce**

1 mango, peeled and fruit cut off the pit  
1/4 cup sugar  
1/2 cup Captain Morgan spiced rum

Place everything in a saucepot and simmer for 5 minutes then allow to cool and puree in a blender until smooth.

### **Coconut Fruit Granita**

2 cups coconut water  
1/2 cup sugar

Whisk coconut water and sugar together in a saucepot, bring to a boil then remove from heat and allow to cool. Pour into a freezable container with a lid or wrap in plastic and place in freezer. After 2 hours stir mixture with a fork, cover and refreeze. Repeat this process 2 hours later and then allow to freeze until firm, approximately six hours.

### **Coconut Whipped Cream**

1 cup heavy cream, whipped to a soft peak  
1 cup toasted sweetened coconut, crushed up

Fold toasted coconut into whipped cream.

### **Dried Fruit and Nut Topping**

Daniel's Freeze-Dried Pineapple, Mango and Coconut chips  
Macadamia brittle, finely chopped

### **ASSEMBLY**

Place a spoonful of cooked pineapple in a 8 oz. plastic cup.  
Ladle 3 ounces of panna cotta on top. Chill these for 4 hours.

When serving top with a couple of tablespoons each of the mango sauce, then the coconut granita, then coconut whipped cream and final garnish with the mixture of crushed dried fruits and macadamia brittle.

## Thai Grilled Shrimp Salad

Serves 4

Grilling shrimp is a great way to bring out their deep flavor, and this tangy-sweet Thai inspired Sauce compliments the smoky grill flavor wonderfully.

16 large shrimp, peeled, about 1 pound

### Marinade

¼ cup fresh mint leaves  
¼ cup fresh cilantro  
¼ cup fresh basil leaves  
2 Serrano chilies, seeded  
½ cup vegetable oil  
½ cup fresh lime juice (about 2-3 limes)  
3 cloves garlic  
1“ of fresh ginger, roughly chopped  
1 tablespoon granulated sugar  
1 tablespoon kosher salt

8 8-inch wooden skewers soaked in water for 20 minutes.

### Salad Ingredients

1 green papaya, peeled and cut in julienne (readily available at Asian produce markets)  
1 mango  
1 cup cherry tomatoes, halved  
2 cups mung bean sprouts  
½ cup mint leaves  
½ cup cilantro leaves  
½ cup Thai basil (readily available at Asian produce markets)  
¼ cup toasted peanuts, roughly chopped

### Vinaigrette

3 tablespoons lime juice  
1 tablespoon fish sauce  
1 tablespoon sugar  
2 teaspoons siracha

Mix together in a bowl just until the sugar dissolves.

Butterfly the shrimp cutting them lengthwise along the back. Rinse the shrimp with cold water, drain and then put the shrimp into a bowl.

In a blender combine all of the marinade ingredients together and then spoon just enough of it on the shrimp to well coat them. Skewer a shrimp on the end of each skewer, threading them through about one-third and two-thirds down the length of the shrimp to hold them in their natural “c” shape.

Grill the shrimp over a medium-hot barbecue until they are cooked through, 3 to 4 minutes per side.

### Preparing the salad

Prepping the mango: Leaving the skin on, cut off both sides of the mango just slightly off center to avoid cutting into its pit. Using a large spoon scoop out the mango from its skin, lay flat on a cutting board and cut thin slices.

Toss all the salad ingredients in a bowl with the vinaigrette and divide among plates in a mound. Place 4 grilled shrimp on top and garnish with a drizzle of some of the remaining marinade.