



## Coconut-Crusted Shrimp and Parrot Fish with a Papaya and Sweet Potato Crème Brûlée

Main Course, Serves 8

### Papaya and Sweet Potato Crème Brûlée:

600 g./1 1/3 lbs. sweet potatoes, peeled and quartered  
 1/2 litre/2 cups cream  
 1/2 litre/2 cups milk  
 7 large eggs  
 Vanilla powder or vanilla extract to taste  
 Salt and freshly ground pepper to taste  
 4 papayas (200 g./7 oz. each), halved and seeded

### Pineapple and Snow Peas:

1/2 kg./1 lb. snow peas  
 100 g./7 tbsp. unsalted butter  
 300 g./10 oz. cherry tomatoes, halved  
 1/2 pineapple, peeled, cored and cut into 1-cm./1/3-in. dice  
 Salt and freshly ground pepper to taste

### Passion Fruit and Vanilla Butter:

200 ml./7/8 cup passion fruit juice  
 200 ml./7/8 cup cream  
 200 g./14 tbsp. unsalted butter, at room temperature and cut into dice  
 1 g./3/4 tsp. vanilla powder, or vanilla extract to taste  
 Salt and pepper to taste

### Shrimp and Parrot Fish:

3 large eggs  
 Salt and freshly ground pepper to taste  
 200 g./1 2/3 cups flour  
 200 g./7 oz. grated coconut  
 32 medium shrimp, peeled and deveined  
 8 (115-g./4-oz.) parrot fish filets  
 200 g./14 tbsp. unsalted butter

### To Serve:

Banana leaves to garnish  
 Vanilla pods to garnish

### For the Papaya and Sweet Potato Crème Brûlée:

- Preheat the oven to 150 degrees C/300 degrees F.
- Place the potatoes in a pot and add salted water to cover by 2 1/2 centimetres/ 1 inch. Place the pot over medium-high heat and bring to a boil. Lower the heat and simmer, covered, until tender, about 20 minutes. Drain and purée the potatoes in a food mill or food processor; let cool.
- Mix the cooled potatoes with the cream, milk, eggs, vanilla powder, and salt and pepper to taste. Fill the papaya halves with the mixture and place on a baking sheet. Place the baking sheet in the oven and cook until set, 25 to 30 minutes.

### For the Pineapple and Snow Peas:

- Bring a saucepan of salted water to a boil. Prepare a bowl of ice water. Drop the peas in the boiling water for 2 minutes, and then transfer them to the ice water to cool. Remove the peas from the ice water and pat dry.
- Just before serving, melt the butter in a medium pan. Heat the tomatoes and the peas in the butter for 2 minutes. Add the pineapple and cook for 1 more minute. Season to taste with salt and pepper.

### For the Passion Fruit and Vanilla Butter:

- Place the passion fruit juice in a pan and place over medium-high heat. Bring to a boil and add the cream. Remove from the heat and slowly whisk in the butter. Add the vanilla powder, and salt and pepper to taste.

### For the Shrimp and Parrot Fish:

- Beat the eggs, and season with salt and pepper. Place the flour on one plate and the grated coconut on another. Place 4 shrimp on each of 8 bamboo skewers, and dredge each skewer first in flour, then in beaten egg, and finally in the coconut. Repeat the dredging procedure with the parrot fish filets
- In a large sauté pan set over medium-high heat, melt the butter. Add the shrimp skewers and cook, turning frequently, until browned and cooked through. Remove from the pan and repeat with the fish filets, turning once.

### To Serve:

- Place some of the vegetables and pineapple in the centre of each plate and top with a parrot fish fillet. Place a banana leaf on each plate and top with a papaya half. Rest a shrimp skewer against each papaya half, and drizzle some of the butter sauce around each dish. Garnish with a vanilla pod.

## Parataito

Beverage, Serves 1

150 ml./5 oz. taro ice cream (or substitute praline ice cream)  
 100 ml./3 1/3 oz. mango juice  
 20 ml./2/3 oz. vanilla liqueur  
 40 ml./1 1/3 oz. vanilla-flavoured rum  
 1 ice cube

- Place the ice cream and mango juice in a blender and blend for 2 minutes. Add the vanilla liqueur and the rum and blend to combine. Pour into a tall glass and finish the cocktail with an ice cube.



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