



Mahi-Mahi Skewer in Taro Root Shell with Vanilla Vinaigrette

Main Course, Serves 8

Mahi Mahi Skewers:

1 1/3 kg/3 lbs. mahi mahi filet
Salt and pepper to taste
16 lemon grass sticks or bamboo skewers
700 g/1 1/2 lbs. taro root
100 g/3/4 cup diced green bell pepper
90 g/3/4 cup diced onion
3 garlic cloves, minced
1 egg yolk
30 ml/2 tbsp. olive oil

Vanilla Vinaigrette:

250 ml/1 cup olive oil
8 g/1/4 oz. vanilla bean
15 g/1 tbsp. sugar
15 ml/1 tbsp. Xeres vinegar
130 g/4 1/2 oz. lime, peeled and minced
33 g/1 oz. ginger, peeled and minced

Mango and Onions:

30 g/2 tbsp. unsalted butter
1 1/2 kg/3 1/3 lbs. mango, peeled, seeded and cut into discs
30 ml/2 tbsp. olive oil
800 g/1 3/4 lbs. red onions, peeled and sliced into rings
Salt and pepper to taste

For the Mahi Mahi Skewers:

- Cut the mahi mahi into 16 pieces, each about 10 centimetres/4 inches long and 2 centimetres/3/4 inch wide. Season with salt and pepper, and thread each piece onto a lemon grass stick or bamboo skewer.
- Peel and grind the taro root, and add the green bell pepper, onion, garlic and egg yolk. Spread some of this mixture on parchment or wax paper, making a rectangle 12 centimetres/5 inches long and 8 centimetres/3 inches wide. Make a total of 16 taro rectangles, and put them in the freezer to firm up. When firm, remove the taro crusts from the freezer, place a mahi mahi skewer on one edge of each of the crusts, and roll to encase the fish. Seal the edges by pressing on both ends with your fingertips. Place the skewers back in the freezer for 45 minutes.
- When ready to serve, heat the oil in a skillet over medium heat. In two batches, add the mahi mahi skewers and cook, turning, until the crusts are golden brown and the fish is well cooked.

For the Vanilla Vinaigrette:

- Place the oil in a small saucepan. Split the vanilla bean and scrape the seeds into the pan with the oil. Cut the beans into pieces and add them to the pan. Place the pan over medium-low heat, and slowly heat the oil until warm and fragrant. Remove from the heat, strain and set aside.
- In a small saucepan set over medium heat, heat the sugar and vinegar, stirring until the sugar is dissolved.
- Toss the minced lime and ginger together with the vinegar mixture. Whisk in the vanilla-infused olive oil.

For the Mango and Onions:

- In a medium saucepan, heat the butter over medium heat. Pan-sear the mango discs on both sides until nicely browned, about 2 minutes per side. Remove and keep warm.
- In a medium saucepan, heat the oil over medium-low heat. Add onion slices and cook slowly until just softened. Season to taste with salt and pepper.

To Serve:

- Layer mango and onion slices together. (Dice the mango if desired.) Lay two mahi mahi skewers on each plate; drizzle the plates with vanilla vinaigrette.

Tahitian Sunset

Beverage, Serves 1

Grenadine
Sugar
30 ml/1 oz. premium aged rum
30 ml/1 oz. simple syrup
15 ml/1/2 oz. freshly squeezed lemon juice
60 ml/2 oz. tonic
1 slice lime

- Pour grenadine into a small dish and the sugar into another dish. Turn a cocktail glass upside down and dip the rim first into the grenadine and then into the sugar.
- In a cocktail shaker filled with ice, combine the rum, syrup and lemon juice and shake. Pour into the sugar-rimmed glass and top with the tonic and lime slice.



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