



Eel Gravlax with Avocado Salad and Shrimp Spring Rolls

Appetiser, Serves 8

Eel:

80 g/1/3 cup sugar
160 g/2/3 cup salt
100 g/3 1/2 oz. grated orange zest
50 g/1 3/4 oz. grated lemon zest
120 ml/1/2 cup lemon juice
50 ml/3 tbsp. brandy
100 g/3 1/2 oz. chopped dill
10 ml/2 tsp. Dijon mustard
20 ml/4 tsp. balsamic vinegar
800 g/2 lbs. cleaned fresh eel

Avocado Salad:

400 g/1 lb. diced avocado
40 g/1 1/3 cups chopped cilantro
100 g/1/2 cup diced tomato
Salt and pepper to taste
Lemon juice to taste
250 g/1/2 lb. cooked, peeled shrimp
10 g/1/3 cup chopped dill
Spring roll wrappers

To Serve:

8 cherry tomatoes
Dressing or flavoured oil of choice

For the Eel:

- Combine all the ingredients except the eel in a non-reactive container. Add the eel. Cover and refrigerate for 4 days, turning daily. Drain and slice.

For the Avocado Salad:

- Mix the avocado, cilantro and tomato. Season with salt, pepper and lemon juice.
- Wrap each shrimp and a little dill in a spring roll wrapper. Steam the rolls in a bamboo steamer set over simmering water for a few minutes. Cool the rolls.

To Serve:

- Place a ring mould on each serving plate, pack with the avocado and remove the ring. Place some of the eel and a shrimp spring roll on each plate, garnish with cherry tomatoes and drizzle with dressing or oil.

Couscous Crusted Lamb Loin with Vegetables

Main Course, Serves 8

Lamb:

8 (180-g./6 1/2-oz.) pieces lamb loin
Salt and white pepper to taste
50 g/2 oz. couscous, steamed
50 ml/3 tbsp. melted butter
10 g/1/4 cup finely chopped parsley
16 g/1 1/2 tbsp. mashed garlic

Vegetables:

2 large bulbs kohlrabi
160 g/6 oz. baby carrots
160 g/6 oz. fennel
160 g/6 oz. green asparagus
250 g/1/2 lb. leek (white part only)
100 g/7 tbsp. unsalted butter
10 g/3 tbsp. finely chopped oregano
Salt and pepper to taste

To Serve:

16 red radishes
200 ml/1 cup tomato sauce

For the Lamb:

- Preheat the oven to 220 degrees C/425 degrees F. Preheat a gas or charcoal grill. Season the lamb with salt and pepper and grill to medium.
- In a bowl, combine the couscous, butter, parsley and garlic. Cover the top of the lamb with the mixture, place on a baking sheet, and bake until the crust is browned. Let rest 5 minutes before slicing.

For the Vegetables:

- Quarter each kohlrabi, then hollow out each quarter to form a basket. Bring a large pot of salted water to a boil and cook until just tender. Cool in ice water, drain and set aside.
- Cut the carrots, fennel, asparagus and leeks as desired and blanch each in salted water until tender. Cool in ice water.
- Melt the butter in a medium sauté pan; cook the vegetables until heated through. Toss with oregano and salt and pepper to taste. Arrange in the kohlrabi baskets.

To Serve:

- Arrange vegetables, lamb and radishes on serving plates. Serve with tomato sauce on the side.




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RESORT & CASINO HURGHADA

Nestled in spectacular Hurghada Bay, the InterContinental Resort & Casino Hurghada sits on the shore of the Red Sea. With its marina and gardens, the hotel offers each guest a room with a water view, using its spectacular setting to full advantage. The private beach offers a full range of watersports, including waterskiing, windsurfing, deep sea fishing, swimming, horseback riding, and, of course, lounging by the water. The Red Sea's diverse coral and marine life makes for excellent snorkelling and diving, particularly off Giftun Island.

On land, Hurghada's downtown rewards explorers with intriguing shops and bazaars. The resort's dining options are extensive. In addition to the Palms Brasserie's international dishes and attractive buffet, Al Dente's fine Italian cuisine, The Fish Market and Oriental Cafe's fresh-caught seafood specialities. La Terrace presents casual poolside fare, and the beachfront Al Buhayra's international cuisine attracts guests seeking fine dining with a view. After dinner, Captain's Bar offers cocktails and live entertainment, and dancing at the Dome Discoteque lasts almost until the next spectacular sunrise.

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