



Stuffed Baby Squid with Vegetables Marinated in Xtabentun Liqueur

Appetiser, Serves 4

Marinated Vegetable Filling:

1 carrot, peeled and diced
1 zucchini, diced
20 g/3 oz. spinach, chopped
4 stalks asparagus, diced
1/2 red bell pepper, diced
30 ml/2 tbsp. extra-virgin olive oil
1/2 white onion, chopped
3 cloves garlic, chopped
10 leaves fresh basil, sliced
1 stalk celery, diced
15 ml/1 tbsp. Xtabentun
(a Mayan sweet liqueur)

Parisienne Potatoes:

2 potatoes, peeled and cut into balls
with a melon baller
Salt
1/2 g/1/2 tsp. saffron
1 bay leaf

Squid:

480 g/17 oz. whole baby squid,
cleaned, rinsed and patted dry
Chopped garlic to taste
Olive oil for drizzling
Salt to taste
Black pepper to taste
120 ml/1/2 cup black squid ink
45 ml/3 tbsp. sour cream

To Serve:

1 pint cherry tomatoes, puréed

For the Marinated Vegetable Filling:

- Bring a pot of salted water to a boil and add the carrots; cook until just tender. Remove with a slotted spoon, and set aside. Repeat with the zucchini, spinach, asparagus and red pepper, cooking each vegetable separately until just tender.
- In a medium skillet, heat the olive oil over medium heat. Add the cooked vegetables, the onion, garlic, basil and celery; cook just until the onion is softened, about 3 minutes. Remove from the heat, and toss with the Xtabentun liqueur.

For the Parisienne Potatoes:

- Place the potato balls in a medium saucepan and cover by 1 1/4 centimetres/1/2 inch with cold salted water. Add the saffron and bay leaf, cover and bring to a boil. Lower the heat to simmer and cook until tender, 10 to 15 minutes. Drain and keep warm.

For the Squid:

- Preheat the oven to 175 degrees C/350 degrees F.
- When the vegetable filling is cool enough to handle, stuff the squid with it and place the filled squid in a baking pan. Sprinkle with chopped garlic, drizzle with olive oil; season to taste with salt and pepper. Place in the oven; bake until the squid is cooked and the filling is just heated through, about 15 minutes.
- In a small saucepan, mix together the squid ink, and sour cream, and heat until warm.

To Serve:

- Halve some of the squid and leave some whole. Place a pool of the squid-ink sauce on each serving plate, and top with squid. Surround with the potatoes and finish the plate with cherry tomato purée.

Papaya Salad with Lime and Passion Fruit

Dessert, Serves 8

Papaya Salad:

420 ml/1 3/4 cups passion fruit juice
200 g/1 cup sugar
1 1/2 kg/3 1/3 lbs. ripe papaya, peeled,
seeded and chopped
Juice of 4 limes

Pineapple Chips:

1 medium ripe pineapple
400 g/3 1/3 cups confectioners' sugar

To Serve:

30 g/1 oz. lime zest, removed in thin
strips with a zester
8 mint sprigs to garnish
24 dark chocolate spirals

For the Papaya Salad:

- Combine the passion fruit juice and the sugar in a saucepan and place over medium heat. Cook, stirring, until the sugar is melted. Place the papaya in a mixing bowl and pour the juice and sugar mixture over it. Add the lime juice and toss to combine. Place the mixture in the refrigerator to marinate at least 12 hours or up to a day.

For the Pineapple Chips:

- Peel the pineapple and cut thin slices with a mandolin or very sharp knife. Pat dry and place on a sheet pan covered with a Silpat. Sprinkle the confectioners' sugar over the top, and let dry in the oven at 110 degrees C/130 degrees F until dried and crisp, 2 to 3 hours or more. Store in an airtight container.

To Serve:

- Place the marinated papaya in a bowl. Add a little bit of the juice and the lime zest. Garnish with pineapple chips, mint sprigs and chocolate spirals.



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