



Mahi-Mahi A La Talla

Main Course, Serves 4

Marinade and Fish:

30 ml./2 tbsp. vegetable oil
4 dried guajillo chiles,
seeds removed, chiles chopped
1 white onion, diced
3 tomatoes, diced
2 cloves garlic, minced
4 g./1 tbsp. fines herbes
4 g./1 tbsp. mayonnaise
Salt and freshly ground pepper to taste
4 (225-g./8-oz.) mahi-mahi fillets

Parsley Oil:

3 g./1 tbsp. chopped fresh parsley
60 ml./1/4 cup corn oil
Salt and freshly ground pepper to taste

Chipotle Mayonnaise:

30 g./1 tbsp. canned, diced chipotle chile
235 ml./1 cup mayonnaise

Rice:

15 g./1 tbsp. unsalted butter
1 sweet potato, diced
3 carrots, diced
285 g./10 oz. cooked white rice
Salt and freshly ground pepper to taste

Sweet Potato and Tortilla Julienne:

Vegetable oil for frying
1 sweet potato, peeled and julienned
2 corn tortillas, julienned

For the Marinade and Fish:

- In a medium skillet set over medium heat, heat 15 millilitres/1 tablespoon of the oil. Add the chiles, onion, tomatoes, garlic and fines herbes and cook, stirring frequently, for 10 minutes. Remove from the heat and place the ingredients in a blender or food processor and blend to combine, add 4grams/1 tablespoon of mayonnaise. Season to taste with salt and freshly ground pepper.
- Place the fish in the marinade and turn to coat. Place in the refrigerator and marinate for 24 hours.

For the Parsley Oil:

- Place the parsley and the corn oil in a blender and purée. Season with salt and pepper to taste.

For the Chipotle Mayonnaise:

- Mix together the chipotle and the mayonnaise. Set aside.

For the Rice:

- In a medium skillet, heat the butter over medium heat until melted. Add the diced sweet potato and carrots and sauté until tender. Add the cooked rice and mix together. Season to taste with salt and pepper.

For the Sweet Potato and Tortilla Julienne:

- Heat 1 1/4 centimetres/1/2 inch oil in a heavy skillet until hot. Place the julienned sweet potato in the oil and cook until crispy. Use a slotted spoon to remove the fried sweet potato from the oil; place on paper towels to drain. Repeat with the tortillas.

To Serve:

- Remove the fish from the marinade and pat dry. Heat the remaining 15 millilitres/1 tablespoon oil in a heavy skillet over medium-high heat. Add the fish and sear on both sides until browned and just cooked through.
- Place a portion of rice on each of 4 plates and top with a fish fillet. Drizzle with parsley oil and serve with chipotle mayonnaise on the side. Garnish with fried julienned tortillas and sweet potatoes.

Golden Margarita

Beverage, Serves 1

60 ml./2 oz. premium tequila
30 ml./1 oz. orange liquor
45 ml./1 1/2 oz. fresh lemon juice
45 ml./1 1/2 oz. sweet-and-sour mix
Crushed ice
Lime slice to garnish

- Place the tequila, orange liquor, lemon juice and sweet-and-sour mix in a cocktail shaker with crushed ice and shake vigorously. Strain into a lightly salted margarita glass filled with crushed ice. Garnish with a slice of lime.




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Located beside the spectacular Pacific Ocean, the Presidente InterContinental Ixtapa Resort rests on golden sand beaches. In this beautiful tropical setting, guests can spend their days cycling through the ecological glories of La Laguna del Negro, scuba diving off Ixtapa or Zihuatanejo, surfing at La Saladita or Playa Linda, or even rappelling at Cueva del Tigre. Of course, just sitting poolside while enjoying snacks or a drink from Caña Brava offers enough adventure for many.

After a day exploring the area or enjoying the view, guests at the Presidente InterContinental Ixtapa Resort can choose from four impressive restaurants, ranging from the wonderful buffet service of Frutas y Flores and the international cuisine of the oceanfront La Isla, to the romantic al fresco dining of La Terraza and the fine steak house selections of El Patio.

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