



## Grilled Swordfish Filet with Vegetables Escalivada, Asparagus, Sea Urchin and Squid Ink Sauce

Main Course, Serves 8

### Escalivada:

2 eggplants  
3 tomatoes  
2 red bell peppers  
2 zucchini  
2 red onions  
50 ml./3 tbsp. olive oil, plus more for sautéing the vegetables  
Salt and pepper to taste

### Squid and Ink Sauce:

24 baby squids  
40 ml./2 1/2 tbsp. olive oil  
3 shallots, finely chopped  
3 cloves garlic, finely chopped  
4 salted-cured anchovies, soaked in water, drained and chopped  
75 ml./3 tbsp. white wine  
4 tomatoes, cores and seeds removed  
30 ml./2 tbsp. squid ink  
100 ml./1/2 cup fish stock (fumé)

### Basil Oil:

50 ml./3 tbsp. olive oil  
20 fresh basil leaves

### Fish and Garnishes:

40 pieces baby asparagus  
40 g./8 tsp. raw urchin roe  
60 ml./4 tbsp. olive oil  
Salt and pepper to taste  
8 pieces swordfish or tuna loin (about 120 g./4 oz. each)  
8 pinches chile threads or chile powder  
8 fresh basil leaves, deep-fried until crisp

### For the Escalivada:

- Preheat the oven to 200 degrees C/400 degrees F. Place all the vegetables on a baking sheet and drizzle with olive oil. Bake until soft. When cool, remove and discard the skins from the eggplant, tomatoes and bell peppers. Cut the flesh of all the vegetables into thin strips.
- Just before serving, sauté all vegetables together in some more olive oil and season with salt and pepper.

### For the Squid and Ink Sauce:

- Trim and rinse the squids; reserve any trimmings for the sauce and set the squid aside to cook just before serving.
- Heat the olive oil over medium heat. Add the shallots and garlic; cook until softened. Add the anchovies and the squid trimmings; cook 2 minutes. Add the wine and tomato and cook until most of the liquid has evaporated. Add the squid ink and stock and simmer for 15 minutes. Strain through a fine sieve. Set aside.

### For the Basil Oil:

- Place the olive oil in the container of a blender and refrigerate for 3 hours. Add the basil leaves and blend until puréed. Refrigerate for 1 hour longer, then strain through a coffee filter. Set aside.

### For the Fish and Garnishes:

- Blanch the asparagus in salted water just until tender but still crunchy. Cool immediately in ice water, drain, pat dry, and set aside.
- Mix the urchin roe with 15 millilitres/1 tablespoon of the olive oil; season with salt and pepper.
- Drizzle the fish with 15 millilitres/1 tablespoon of the olive oil and season with salt and pepper. Grill until nicely browned.
- Heat the remaining oil in a large skillet over high heat until very hot. Add the squid and cook just until opaque, 1 to 2 minutes. Season with salt and pepper, and immediately remove from the pan. Keep warm.
- Return the pan to high heat and add the asparagus; cook, tossing, until just heated though.
- Divide the escalivada between serving plates; top with a piece of fish, asparagus spears, urchin roe, and chile threads. Place some of the squid on each plate, spoon the ink sauce and basil oil around the plates and decorate each with a fried basil leaf.

## Mango Margarita

Beverage, Serves 1

2 1/2 oz./75 ml. mango pulp  
1 1/2 oz./45 ml. orange liquor  
2 oz./60 ml. premium white tequila  
1/2 oz./15 ml. simple syrup  
Lemon wedge  
Ground chili powder  
Crushed ice  
1 strawberry

- In a blender or food processor, combine the mango pulp, orange liquor, tequila, syrup and ice. Process until smooth.
- Run the lemon wedge around the rim of a margarita glass to moisten it. Dip rim into chili powder. Carefully pour in margarita. Garnish with a strawberry.



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InterContinental  
Los Angeles Century City  
2151 Avenue of the Stars  
Los Angeles, CA 90067 USA  
p. 1.310.284.6500  
f. 1.310.284.6501