



Shrimp and Seafood in Coconut Sauce

Appetiser, Serves 15

Shrimp:

2.3 kg./5 lbs. jumbo shrimp,
peeled and deveined
1 clove chopped garlic
1 g./1 tsp. fines herbes
235 ml./1 cup egg whites
45 ml./3 tbsp. water
500 g./1 lb. fresh grated coconut

Coconut Sauce:

30 ml./2 tbsp. olive oil, or as needed
500 g./1 lb. scallops
500 g./1 lb. cleaned octopus
500 g./1 lb. cleaned squid
2 cloves garlic, minced
500 g./1 lb. diced tomatoes
470 ml./2 cups unsweetened coconut milk
15 ml./1 tbsp. white wine
1 g./3/4 tsp. salt
1 g./3/4 tsp. pepper

To Serve:

Vegetable oil for deep-frying
Coconut halves

For the Shrimp:

- Toss the shrimp with the garlic and fines herbes, and marinate for 1 hour.
- Whisk together the egg whites and water. Dip shrimp in egg whites, then “bread” with fresh grated coconut. Chill until ready to cook.

For the Coconut Sauce:

- Heat 15 millilitres/1 tablespoon of the oil in a heavy 25-centimetre/10-inch sauté pan over medium-high heat. Add seafood in small batches, sautéing until just cooked, 2 to 4 minutes. Remove from pan with a slotted spoon. Keep warm. Add more oil to pan, if needed, between batches.
- After seafood has cooked, wipe out the pan, add the remaining tablespoon oil and place over medium heat. Add the garlic and sauté until soft, about 1 minute. Add the tomatoes, coconut milk and white wine. Season with salt and pepper. Simmer for 8 minutes. Return cooked seafood to pan. Cook, stirring, until warmed through, for about 2 minutes.

To Serve:

- In a deep pot or fryer, heat vegetable oil until a deep-fat thermometer reaches 190 degrees C/375 degrees F. Add shrimp in small batches. Fry until golden brown. Remove shrimp from the oil with a slotted spoon, and drain on paper towels.
- Fill coconut halves with the coconut sauce and place deep-fried shrimp over the edge.

Yucatecan Style Cochinita Pibil

Appetiser, Serves 10

Pork:

1.5 kg./3 lbs. bone-in pork leg,
fat removed
100 g./2/3 cup achiote paste
60 ml./1/4 cup vinegar
300 g./10 1/2 oz. banana leaves
50 g./1/3 cup minced garlic
200 g./1 2/3 cups diced red onion
1/2 stick cinnamon
1/2 litre/2 cups sour orange juice

Guacamole:

300 g./2 cups peeled, diced avocado
60 g./1/2 cup chopped onion
6 g./1/4 cup chopped cilantro
120 ml./1/2 cup olive oil
90 g./1/2 cup diced tomato
Salt to taste

To Serve:

30 small, crisp corn tortillas, toasted
Diced red onion
Corn chips

For the Pork:

- In a non-reactive dish, marinate the pork leg with the achiote and vinegar for at least 3 hours, and up to 2 days, refrigerated.
- Cover the bottom of a large roasting pan with half the banana leaves. Place pork leg on top. Combine the garlic, onion, cinnamon and orange juice. Pour over pork. Cover with remaining banana leaves. Marinate in the refrigerator for 8 hours.
- Preheat oven to 180 degrees C/350 degrees F. Roast until the meat is very, very tender, about 4 hours.

For the Guacamole:

- While meat is roasting, combine avocado, onion, cilantro, olive oil and diced tomatoes in a large bowl. Season with salt. Chill until ready to use.

To Serve:

- When roasting is complete, remove pork from oven and place it on a cutting board. Let cool for 15 minutes, then slice and shred meat into thin strands.
- Arrange miniature tortillas on a serving plate. Place some of the meat on each of the tortillas. Top with diced red onion. Garnish with a decorative corn chip. Serve guacamole on the side.




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Set in the ‘White City’ of Merida, the Presidente InterContinental Villa Mercedes is located in the heart of Yucatan’s capital. Situated in the financial and business district, the hotel is also close to many cultural attractions, including the cathedral and the Museo de Antropología e Historia.

Founded in the 1500s, the city’s Spanish colonial roots are revealed in the architecture of buildings like the Casa Montejo as well as in the Plaza Principal and the Paseo de Montejo. An easy drive away are the spectacular Mayan ruins of Chichen Itza. After touring the area or conducting business downtown, guests at the Presidente InterContinental Villa Mercedes relax in El Consulado Bar, with the best martinis and cocktails in town, a fine wine list, and quality cigars. For dinner, the casually elegant Frutas y Flores offers both international cuisine and regional specialities.

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