



WATERMELON  
MINI COTTAGE CHEESE  
DICE CREAM  
SWEET  
TIP  
CLOTTED CRAM  
CLOTTED CRAM

**TAGLIATELLE WITH CHERRY TOMATOES, CLAMS,  
BISQUE AND CONFIT LOBSTER**



# Destination dining



Experience Italian fare courtesy of Chef Enzo Neri at Sofitel's Rococo restaurant.

RECIPES AND STYLING CHEF ENZO NERI PHOTOGRAPHS VIKRAM GAWDE LOCATION SOFTEL'S ROCOCO RESTAURANT



## SQUID FILLED WITH PRAWNS

### ■ SERVES 1

- |                                       |                      |
|---------------------------------------|----------------------|
| 80g squid, cleaned                    | ½ lemon, squeezed    |
| 6 large prawns, peeled                | 20g breadcrumbs      |
| 5 tbs olive oil                       | 30g onion, diced     |
| 1 red chilli, deseeded and chopped    | 50g peas             |
| 1 garlic clove, finely chopped        | 80ml vegetable stock |
| 10g salt                              | 6 cherry tomatoes    |
| 30g flat leaf parsley, finely chopped | 1g thyme             |
|                                       | 1g chives, snipped   |

Boil the squid body separately with the head for 4-5 minutes in water and allow to cool. Make the filling by chopping 5 of the prawns and pan-frying in a hot pan with 1 tbs olive oil, the chilli, garlic and salt. Pan-fry the remaining whole prawn and set aside. Add in the parsley, lemon juice and breadcrumbs. Fill the squid with the mixture and close the top with the tentacles, pinning with a toothpick to keep the filling in. With 1 tbs oil in a hot saucepan, sweat the onion for 3 minutes. Add the peas and stir for a further 2 minutes. Add the vegetable stock and continue to cook for 8 minutes until soft. Then purée the sauce with a handheld blender, before passing through a sieve. In hot water, boil the cherry tomatoes briefly for 10 seconds and cool down in iced water – this will make it easier to remove their skin. Peel them carefully and put in a small saucepan with the rest of the olive oil and the thyme. Bring the temperature to 74 degrees Celsius and then leave to cool down. Heat the squid in a pre-heated oven (180 degrees Celsius) for 5 minutes. With a spoon, put the pea sauce on the plate, garnish with the remaining prawn and place the squid around it. Spoon the cherry tomato confit around the plate. Garnish with chives.



## AMARETTO PANNA COTTA WITH ORANGE COMPOTE AND ICE CREAM

■ SERVES 4

### FOR THE ORANGE COMPOTE

1 orange

50g sugar

### FOR THE PANNA COTTA

4 gelatine leaves

400g fresh milk

800g double cream

100g amaretto biscuits, crushed

150g caster sugar

mint, to garnish

ice cream, to serve



Peel the orange and cut it into segments.

Place the fruit in a saucepan with 10ml of water and the sugar and bring to the boil. Reduce the heat and stew slowly until the compote is thick. Leave to cool down. Soak the gelatine leaves in cold water.

Place the milk, cream, amaretto biscuits and sugar in a pan and bring to the boil.

Strain through a sieve, then add the gelatine, having squeezed it free of excess water. Stir into the mixture until dissolved. With a ladle, pour into moulds and place in the fridge to set for 8 hours.

To serve, quickly dip the bottom of the mould into hot water and remove the panna cotta, placing it on the plate surface. Dress with orange compote and decorate with mint leaves. Serve with a scoop of ice cream.

## TAGLIATELLE WITH CHERRY TOMATOES, CLAMS, BISQUE AND CONFIT LOBSTER

■ SERVES 1

- 60g clams
- 3 tbs olive oil
- 4 garlic cloves
- 100ml fish stock
- 2 tbs parsley
- ½ lobster (700g)
- 1 carrot, chopped
- 1 stick of celery, chopped
- 1 onion, chopped

- 200ml extra virgin olive oil
- 80g tagliatelle pasta
- salt
- 2 tbs thyme
- 1 red chilli, deseeded and chopped
- 100g cherry tomatoes
- chives, to garnish
- asparagus, to garnish

Clean the clams thoroughly with cold running water. Heat 1 tbs olive oil and 1 of the garlic cloves in a pan, add the clams and stir them for half a minute. Add the fish stock and 1 tbs chopped parsley and cover with a lid. When the clams open, leave to cool down. Separate the clams from the cooking liquid with a sieve, then remove the clams from their shells. Put them back into their cooking liquid.

Separate the claws from the lobster then boil the body for 30 seconds. Boil the claws for 5 minutes. De-skin the tail and the claws and leave the meat to cool on a tray with ice underneath.

To make the bisque stock, heat 1 tbs olive oil in a saucepan with the remaining garlic cloves and the lobster shells until they are caramelised. Add the chopped carrot, celery, onion and 1 tbs chopped parsley, reserving a few unchopped leaves for a garnish. Add 5 litres cold water and bring to the boil.

Skim any scum from the surface of the stock. Boil slowly until reduced by ¾. Pass through a sieve, reserving the bisque. Heat 200ml extra virgin olive oil to 75 degrees in a small pan and put in half of the lobster tail meat and the meat from one claw, heating for 5 minutes.

Cook the tagliatelle pasta in salted boiling water until it's cooked al dente. Strain and put in a pan with 1 tbs olive oil, the thyme, the chopped chilli and the cherry tomatoes. Add some bisque stock and the clams with a little of their cooking liquid and simmer, stirring, until the sauce thickens.

Using tongs, twist the tagliatelle and place on plates. Dress it with the sauce and lay the lobster tail and the claw on top. Dust with chopped parsley and sprinkle with olive oil. Garnish with whole and snipped chives and lightly blanched asparagus.



## SKATE WING MEDITERRANEAN STYLE

■ SERVES 1

- 1 tbs breadcrumbs
- 1 tbs parsley, chopped
- 180g skate wing, boned
- salt and pepper
- ½ red onion
- 2 tsp white vinegar
- 1 potato
- 4 cherry tomatoes
- 3 capers
- 2 anchovies
- 2 tbs olive oil
- 5 taggiasche or black Italian olives
- ½ lemon, squeezed

Prepare the parsley crust by mixing the breadcrumbs with the parsley, reserving a little as a garnish. Season the skate with salt and pepper. Flake the red onion. Bring a pan of water, salt and the white vinegar to the boil. Blanch the onion in the liquid for 3 minutes until tender. Peel the potato and cut it into ½cm cubes. Boil them for 10 minutes until tender, then leave to cool down. Cut the cherry tomatoes into quarters, the capers in half and the anchovies into strips. Sprinkle a hot pan with olive oil and slowly fry the skate on both sides. Place the fish on a tray, cover with the parsley crust and put into the oven at 180°C for 3 minutes. Heat the remaining olive oil in a saucepan and pan-fry the tomatoes, adding the cooked potato, capers, onion, anchovies and olives. Stir-fry for 3 minutes and glaze with the lemon juice. Place the potato mixture on the plate, top with the skate and garnish with parsley.

**NOTE:** To recreate this dish at home, you can substitute talapia, cod or sole fillet for the skate wing.