

LE CIRQUE LOBSTER SALAD

SERVES 4

4 small poached lobster tails
1 head bibb lettuce (8 leaves, torn into rounds)
1 tomato cut in thin wedges
1/3 pound haricot vert (string beans), blanched
1 grapefruit, separated into supreme's (segments with membrane removed)
1 avocado, cut in wedges
Potato confit – recipe follows
Lemon vinaigrette – recipe follows
Truffle vinaigrette – recipe follows
Fresh minced chives for garnish

LEMON VINAIGRETTE

1 lemon, juiced
1/3 cup quality olive oil, extra virgin
Salt and fresh ground pepper

Whisk the olive oil briskly into the lemon juice to create an emulsion. Add salt and pepper to taste.

TRUFFLE VINAIGRETTE

2 tablespoons truffle juice
2 tablespoons sherry vinegar
1 tablespoons balsamic vinegar
1/3 to 1/2 cup grape seed oil
Truffle shavings
1/8 teaspoon Kosher salt, or to taste

In a medium bowl, combine the sherry vinegar with the truffle juice and balsamic vinegar. Gradually whisk in the grape seed oil. Add the truffle shavings and salt.

POTATO CONFIT

2 small new potatoes, peeled and sliced into 1/8 inch rounds
3 to 4 tablespoons olive oil
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground pepper
1 clove finely minced garlic
1 teaspoon fresh minced thyme

Poach potato slices in salted water until just tender, 8 to 10 minutes. Strain the potatoes and while still warm mix gently with the remainder of the ingredients, being careful to keep the rounds intact.

ASSEMBLY

Pool a small amount of the truffle vinaigrette in the center of the serving dish. Arrange two or three of the lettuce leaves atop of the vinaigrette, allowing a portion of the vinaigrette to be visible. Place the poached lobster atop of the lettuce. Arrange the tomato wedges, grapefruit segments, avocado wedges, haricot vert and potato confit decoratively around the lettuce/lobster base. Drizzle the salad lightly with the lemon vinaigrette and garnish with the fresh minced chives. Serve immediately.

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AN EVENING AT LE CIRQUE

Le Cirque Crème Brulee

Serves 8

1 quart heavy cream
¼ cup granulated sugar
1 vanilla bean, halved lengthwise and scraped
8 egg yolks
8 tablespoons brown sugar

In a medium saucepan, combine the cream, granulated sugar, vanilla bean and vanilla bean scrapings. Heat until hot but not boiling, stirring to ensure the sugar is fully dissolved. In a separate bowl, whisk the egg yolks and slowly add them to the warm cream mixture, stirring constantly. Fill each ramekin and place in a warm water bath. Cover with aluminum foil. Bake 15 minutes at 300F and chill 3 hours. Sprinkle each custard ramekin with 1 tablespoon brown sugar.

Brulee with a torch or under the broiler and serve immediately.

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CULINARY ARTS
CENTER FOOD & WINE

HOLLAND AMERICA LINE
CANALETTO

PENNE ALLA VODKA

SERVES 2

6 oz penne, cooked
1 tablespoon olive oil
3 cloves garlic
pinch red pepper flakes
2 oz marinara sauce
salt and pepper to taste
1 oz vodka
1 oz heavy cream
1 teaspoon parsley, chopped
Chiffonade fresh basil
1 oz parmesan cheese
1 tablespoon butter, cubed

In a pan heat oil over moderate heat. Add garlic and red pepper flakes and cook; do not brown garlic.

Add marinara sauce, salt and pepper. Bring to a simmer. Add vodka and cream and return to a simmer.

Reduce heat to low and add butter, half of the parmesan cheese and pasta. Toss together and serve with remaining parmesan cheese, basil and parsley.

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CULINARY ARTS
CENTER FOOD & WINE

PENANG RED CURRY COCONUT CHICKEN

SERVES 10

1 can unsweetened coconut milk
2 Tbsp Thai penang red curry paste
8 oz heavy cream
brown sugar to taste
3 chicken breasts, sliced
2 oz baby eggplant, ½ inch dice
½ red onion, finely sliced
4 oz chicken stock
2 limes, juiced
1 Tbsp fish sauce
2 oz green zucchini, ½ inch dice
2 oz yellow zucchini, ½ inch dice
2 oz asparagus spears, 1 inch in length
2 oz snow peas
2 Tbsp fresh Thai basil, chopped
2 oz green bell pepper, cubed in ½ inch pieces
2 oz yellow bell pepper, cubed in ½ inch pieces

Garnish:

cilantro
peanuts
Thai basil
scallions
Thai red chili pepper
Fresh lime

Heat a wok and add coconut cream. Boil until coconut releases oil then add red curry paste and cook for 2-3 minutes.

Add cream, brown sugar, chicken, eggplant, red onions and chicken stock; bring to a rapid boil. Simmer for 3 minutes until sauce begins to thicken. Add lime juice and fish sauce.

Add zucchini, asparagus, snow peas, Thai basil and bell peppers and cook just until vegetables are tender.

Spoon into serving bowls and top with peanuts, scallions, Thai basil, cilantro and red chili peppers. Squeeze fresh lime just over top and serve.

GRILLED PRAWN BRUSCHETTA WITH PRIMAVERA SALSA

SERVES 8

1 baguette, sliced $\frac{1}{4}$ inch thick on the diagonal (approx. 24 slices)
24 prawns (16-20's per lb.), peeled and de-veined
 $\frac{1}{2}$ cup Garlic Herb oil (see recipe below)
Kosher salt to taste
Primavera salsa (see recipe below)
 $\frac{1}{2}$ cup basil, chiffonade
4 oz. parmigiano-reggiano cheese, shaved

1. Place bread and prawns in a large bowl and toss lightly with Garlic Herb oil to coat evenly.
2. Grill prawns and bread, seasoning with kosher salt, until prawns are just done and bread is nicely marked and toasted.
3. Slice grilled prawns in half *lengthwise* and toss with salsa and basil.
4. Top bread with prawn-salsa mixture, divide evenly, placing approx. 2 pieces shrimp per slice.
5. Shave parmesan over bruschetta.
6. Arrange on plate and drizzle with herbed oil.

GARLIC HERB OIL

YIELD 1 CUP

2 Tbsp. minced garlic
1 cup extra virgin olive oil
1 Tbsp. fresh parsley, minced
1 Tbsp. fresh basil, minced

Whisk all ingredients together well. Refrigerate and stir well before use.

PRIMAVERA SALSA

YIELD 2 CUPS

$\frac{1}{4}$ cup extra virgin olive oil
 $\frac{1}{2}$ cup red onion, diced
1 Tbsp. garlic, minced

1 cup fresh corn kernels
3 Tbsp. balsamic vinegar
½ cup English cucumber, diced
1 cup tomato, diced
¼ cup celery, diced
¼ cup roasted red pepper, chopped
Kosher salt and freshly ground black pepper to taste

Heat oil in sauté pan. Lightly sauté onion, garlic and corn. Deglaze with balsamic vinegar. Place cucumber, tomato, celery, red pepper, salt and pepper in a large bowl. Toss in sautéed corn mixture and mix well.