

FINEMARK NATIONAL BANK & TRUST

# Fire and Ice

Lauren Simon, Executive Chef

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## Spicy roasted Shrimp Skewers with Cool Tzatziki Sauce

### *Sriracha Shrimp Skewers*

- 1 lb large shrimp
- 2 tablespoons Sriracha seasoning
- 3 Tablespoons olive oil

Preheat oven to 425 F. Toss the shrimp with olive oil and sriracha seasoning and spread onto a baking sheet in an even layer. Roast for 4-5 minutes until opaque. Allow to cool and thread onto skewers.

### *Tzatziki Sauce*

- 1 cup plain Greek yogurt
- ½ English cucumber
- 1 garlic clove
- 2 Tablespoons olive oil
- 1 Tablespoon white vinegar
- Fresh dill
- Salt and pepper to taste

Grate the cucumber and drain in a sieve for at least an hour or up to overnight. Combine the yogurt, drained cucumber, olive oil, vinegar and dill. Season with salt and pepper and garnish with extra dill.

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## Chili Vinaigrette Granita with Citrus, Fennel and Avocado Salad

### *Granita*

- ¼ cup sugar
- ¼ cup red wine vinegar
- Chili flakes to taste

Mix the sugar and vinegar in a small saucepan over medium heat until the sugar is dissolved. Add the chili flakes and allow to cool completely. Strain the chili flakes and transfer mix to a loaf pan and freeze for 30 minutes. Remove from freezer and scrape the mixture with a fork to create flakes. Return to freezer for another 30 minutes and scrape again. Repeat until frozen and fluffy crystals form. Store in an airtight container in the freezer.

### *Salad*

- 1 cup orange segments
- 1 cup grapefruit segments
- 1 bag arugula
- 1 bulb fennel, thinly sliced
- 1 avocado, diced
- Olive oil
- Salt and pepper to taste

Arrange the arugula and citrus segments on a serving platter. Top with fennel and avocado. Finish with olive oil and season with salt and pepper. Serve with granita immediately.

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## Chorizo Chicken Chili with Blue Corn Tortilla Chips and Cool Cilantro Lime Crema

- 1 Tablespoon olive oil
- ½ lb chorizo sausage
- 1 lb ground chicken
- 1 small onion
- ½ green bell pepper
- 2 Tablespoons chili powder
- 1 Tablespoon cumin
- ¼ Tablespoon dried oregano
- 1 chipotle pepper, minced
- 1 large can fire roasted tomatoes
- 2 cans chili beans
- 1 bottle beer, lager
- Salt and pepper to taste

In a large pot, heat the olive oil over medium heat and add the chorizo and the ground chicken. Cook until no longer pink, breaking up the pieces with the spoon. Add the spices and continue to cook for another minute until fragrant. Add the onion, bell pepper and chipotle pepper. Cook until softened and then add the beer. Let the beer reduce for a few minutes and then add the canned tomatoes. Let simmer for 20 minutes and then add the beans. Simmer and additional 5 minutes and serve warm with blue corn tortilla chips and crema.

### *Crema*

- 1 (8oz) container sour cream
- Zest from one lime
- Handful of cilantro leaves, chopped
- Salt and pepper to taste

Combine all ingredients and keep chilled in an airtight container until ready to use.

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## Torched Roasted Red Pepper and Rosemary Goat Cheese Tarts

- 4 ounces fresh goat cheese, softened
- 1/4 roasted red pepper strips, minced
- 2 teaspoons fresh rosemary, minced
- 1/4 cup heavy cream
- Salt and pepper to taste
- Tart shells
- Sugar for brulee

Whisk together the goat cheese with the heavy cream until fluffy. Fold in the remaining ingredients and transfer to a piping bag. Pipe into tart shells and dust with an even layer of sugar. Brulee the sugar with a kitchen Torch and serve immediately.

## Frozen Hot Chocolate Ice Cream with White Chocolate Shell and Boozy Hot Chocolate Pour Over

### *Ice Cream*

- 1 can condensed milk
- 2 cups heavy cream
- 2 packets hot chocolate mix
- ½ cup mini marshmallows
- ½ cup fudge sauce

Whisk together the heavy cream and condensed milk until very soft peaks form. Whisk in the hot chocolate packets and fold in the fudge sauce and marshmallows. Transfer to an airtight container and freeze at least 4 hours.

### *White Chocolate Shell*

- 1 cup white chocolate chips
- 2 Tablespoons coconut oil
- Pinch of salt

Combine the chocolate chips and coconut oil in a microwave safe bowl and microwave for one minute. Stir and microwave in 30 second intervals until fully melted. Stir in salt.

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## Spiked Hot Chocolate

- 1 bag dark chocolate chips
- 5 cups milk of choice
- Pinch of salt
- Dash of vanilla
- 6 ounces Spirit of choice (Kahlua, Bailey's, Amaretto, etc.)

Combine the chocolate chips and milk in a sauce pot over medium heat. Keep whisking until the chocolate is fully melted. Add the salt, vanilla and alcohol and serve.