

MOBR_1012

Menu:

COD CAKES WITH ROASTED GARLIC MAYO

GAZPACHO

MARINATED STRAWBERRY AND ROAST TOMATO SALAD

CHARRED OCTOPUS WITH CHICKPEAS AND CHILI GLAZE

BLISTERED PADRON PEPPERS, PICKLED CHILIES, RICOTTA SALATA

Mise en Place, about 1.5 hours before dinner:

- **Roast the Garlic:**
 - Preheat the oven to 400 F (205 C).
 - Place the garlic heads on a sheet tray. Drizzle with the olive oil and season with salt.
 - Roast until the garlic is fragrant, golden, and soft, 30-40 minutes.
- **Cook the Octopus:**
 - Bring a large pot of heavily salted water to the boil.
 - Add the octopus, onion, garlic, carrot, celery, red pepper, and tomato, and immediately turn the heat down to a simmer. Simmer the octopus until tender, 45-60 minutes.
- **Cook the Cod:**
 - In a pot over medium-low heat, combine the cod, bay leaves, and water. Bring to a simmer and allow the fish to cook until opaque and flaky, 10-12 minutes.
- **Roast the Cherry Tomatoes:**
 - Preheat the oven to 375 F (190 C).
 - Place the halved tomatoes in a single layer on a baking sheet. Season with salt and drizzle with 3 tablespoons (45 ml) of the olive oil. Scatter the stems from the oregano, tarragon, and basil amongst the tomatoes.
 - Transfer the tray to the oven and roast until the tomatoes are aromatic and tender, 45 minutes to 1 hour.
- **Make the Cod Cakes:**
 - Strain the fish out of the poaching liquid onto a plate and allow to cool to room temperature.
 - Meanwhile, in a small bowl, whisk together the mayonnaise, egg, and mustard. Season with salt and pepper.
 - In a separate bowl, flake the cooled fish and combine with the saltines and parsley.
 - Fold the mayonnaise mixture into the cod mixture, combine well, and form into patties.
 - Place the cod cakes on a tray and refrigerate until well chilled, at least 20 minutes.
- **Pickle the Chillies:**
 - In a saucepan over medium heat, combine the vinegar, water, sugar, and salt. Stir to dissolve the sugar and salt.
 - Add the mustard seeds, coriander seeds, and bay leaves. Allow the mixture to come to a simmer.
 - Pack the chilis into a heatproof jar. Carefully pour the simmering mixture over the chilis. Allow to cool to room temperature and reserve until needed.

Get cookin'! - about an hour before dinner:

- **Make the Chili Glaze:**

- In a saucepan over medium heat, toast the ancho and chipotle peppers, turning often until fragrant and pliable, 2-3 minutes.
- Add the vinegar, honey, and garlic and allow the mixture to come to a simmer.
- Once simmering, remove the pan from the heat and allow to steep at room temperature until the chiles are softened, roughly 20 minutes.
- **Allow the garlic to cool to room temperature.**
- **Make the Gazpacho:**
- Bring a large pot of water to a boil on the stove. Cut an 'x' in the bottom of the tomatoes. Drop the tomatoes, in batches, into the water and allow to cook for 35-40 seconds.
- Strain the tomatoes out of the water onto a tray and allow to cool enough to handle. Peel and discard the skins.
- In a blender, combine the peeled tomatoes, cucumber, green pepper, garlic, saltine crumbs, vinegar, and water. Blend on high speed until well combined and smooth.
- While the blender is running, stream in the olive oil. Season with salt.
- Transfer the gazpacho to a container and refrigerate until well chilled, at least, 30 minutes.
- **Blend the Chili Glaze:**
- Transfer the mixture to a blender and blend until smooth. While the machine is running, stream in the oil to emulsify. Season with salt and reserve.
- **Make the Roasted Garlic Mayonnaise:**
- Squeeze the roasted garlic into a bowl. Add the mayonnaise and stir to combine. Refrigerate until needed.
- **Cook and serve the Cod Cakes:**
- In a large skillet over medium-high heat, coat pan with oil and heat until shimmering.
- Add the cod cakes and cook, in batches, until golden and crispy, 3-5 minutes per side.
- Drain the cod cakes on a paper towel-lined plate and season with salt.
- Serve the cod cakes with Roasted Garlic Mayo on the side.

Dinner time! – about 10 minutes before dinner:

- **Serve the Gazpacho**
- Pour the gazpacho into chilled bowls, garnish with a drizzle of olive oil and serve immediately.

Take a break, sit down and enjoy...

- **Do the Salad Mise en Place:**
- Allow the tomatoes to cool to room temperature.
- In a large mixing bowl, combine the roasted tomatoes, strawberries, arugula, bocconcini, and Parmesan.
- Add the leaves of the oregano, tarragon, and basil, season with salt and pepper, and gently toss to combine.
- **Dress and Serve the Salad:**
- Drizzle the remaining olive oil and balsamic vinegar onto the salad, gently toss again, and serve immediately.

Take another break! You're doing so well!

- **Serve the Octopus and Padron Peppers:**
- Preheat the grill to high and brush with oil

- Strain the octopus out of the water and onto a sheet pan and pat dry.
- Transfer the octopus to the grill and cook, turning, until charred all over, 4- 5 minutes. Brush the octopus with the sauce in the last minute of cooking.
- Transfer the octopus to a tray and brush again with the sauce.
- While the octopus is grilling, make the Chickpea Salad: in a cast-iron skillet over medium-low heat combine the morcilla and olive oil. Press down lightly on the morcilla to release its oil and allow to cook for 2-3 minutes.
- Add the onion and garlic and cook until translucent and softened, 3-4 minutes.
- Raise the heat to medium and add the smoked paprika, chickpeas, and roasted red peppers.
- Season with salt and pepper and cook, tossing often, until the chickpeas are tender, 7-8 minutes.
- Add the sherry vinegar, toss to coat, and serve immediately, alongside the Chili-Glazed Octopus.
- Heat the oil in a cast-iron skillet large enough to fit the peppers in a single layer over high heat.
- Once the oil is shimmering and hot, add the peppers. Cook without moving until blistered on one side, 30 seconds to 1 minute.
- Flip and shake the peppers in the pan until blistered on all sides, about 1 ½ minutes total.
- Season with salt and turn out onto a serving platter.
- Spoon some of the pickled chilis around the Padrons. Sprinkle the ricotta overtop and serve immediately.

That's it! You're done! Take a bow!