



CREATING THE NEW ISLAND STYLE

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Recipe Guide

Tomato Gazpacho and Garnish

FOR THE GAZPACHO [YIELDS 3.5QT]

- 3400g ripe tomatoes, cored (tomatoes MUST BE RIPE)
- 125g shallot, peeled, sliced ½" thick
- 10g garlic, peeled, sliced ¼" thick
- 150g celery heart
- 630g euro cucumber, peeled, cut 2" pieces
- 560g yellow bell pepper, cored and seeded, cut 2" pieces
- 25g red fresno or red finger chili, seeded, cut ½" pieces

1. Arrange tomatoes on a rack on a sheet tray and cook in a 350F oven for 10 minutes or until skin is easily peeled and tomatoes have begun to release water.
2. Peel tomatoes and break into quarters in a large bowl, keeping all the juice together.
3. In batches, puree the tomatoes with remaining vegetables in a food processor to a fine mash, then strain, pushing for total extraction.

Season with:

58g salt | 20g sugar | 45g red wine vinegar

Put in a metal container and ice down in a well-salted ice bath to make extremely cold.

THE ASSEMBLY [TO SERVE 1 PORTION]

- 6oz ice cold gazpacho
- 1 each red cherry tomato, ends removed, cut in ½
- 1 each yellow cherry tomato, ends removed, cut in ½
- 1 tbsp euro cucumber, bruno
- 6 each ¼" cubes avocado
- 1 each small basil leaf, cut into 4 small pieces
- 1 each raspberry, cut in ¼'s
- 1 each pickled chili

As needed:

Fleur de sel | Black pepper | Extra-virgin olive oil

1. Arrange garnishes starting at 12 o clock in the order that they are listed.
2. Season gently with fleur de sel and drizzle with extra-virgin olive oil.
3. Pour soup around garnish.

Fried Delta Catfish Sandwich, Red Pepper Jam Mayo, Collard Greens, Kale

THE FISH

1 each – catfish filet – 5oz to 6 oz per portion

THE DREDGE

1. Dust the catfish with blackening spices and dip in egg wash.
 2. Place in a mixture of half flour and half cornmeal.
 3. Fry at 300F for 3 to 4 minutes. Place on a towel to drain the oil and season.
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RED PEPPER JAM MAYO

80g red pepper jam
70g mayo
30g hot sauce

Mix all ingredients in a blend until smooth.

BRAISED COLLARDS GREENS

9 kilo collard greens and
kale, cut
200g sweet onion, sliced
50g garlic, minced
500g brown sugar
1 litre vinegar, apple cider
2 litre water

SPICE BUTTER

1 kilo butter, soft, plus ¼lb
50g Aleppo pepper
20 pieces green cardamom
6 pieces bay leaf, fresh
6 pieces cinnamon sticks
50g fennel seeds, ground
30g fenugreek, ground
30g cumin, ground
salt to taste

TO MAKE THE SPICE BUTTER

1. Toast all the ingredients in a pot with the ¼ lb of butter until aroma is present.
2. Fold into tempered butter and reserve for service.

DIRECTIONS FOR COOKING THE GREENS

1. Sweat the onions and garlic with the kilo of spice butter until onions are translucent.
 2. Add the brown sugar and cook out for a few minutes.
 3. Deglaze with the vinegar and reduce by half, then add the greens and the water and cook for 20 minutes or until tender.
 4. Season and cool.
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CRISP FRIED KALE

1. Preset the fryer at 300F and fry kale until crisp.
2. Place on a paper towel and season with salt.

THE ASSEMBLY

1 piece long parker house or soft roll
1 each catfish filet, crisp fried
1oz red pepper mayo jam
1.5oz braised collards, chopped down
2.5oz crisp fried kale
1oz pickles, B&B

Serve crisp fried kale on the side.

Red Pepper Chutney

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|---------|---|
| 5lbs | mixed peppers, fire roasted, peel skin but leave some char for flavor |
| ½ quart | ginger, diced small |
| ¾ quart | garlic, sliced |
| 1 quart | red wine vinegar |
| ¼ quart | water |
| 1 quart | sugar |
| 1 | bay leaf |
1. Fire roast the peppers and then peel and dice or grind them.
 2. In a rondeau, sweat the ginger and garlic and cook until well done with no color.
 3. Add the peppers and cook out the liquid.
 4. Add the vinegar, water, sugar, bay leaf.
 5. Cook until the consistency of chutney and season to taste.

Makes 32 portions of 2oz each.

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