

PRINCESS CRUISES RECIPES

Linguine Al Pesto Alla Moda Ligure

(Serves 10)

Ingredients:

4 cups fresh basil leaves
6 large garlic cloves
 $\frac{3}{4}$ cup pine nuts
2 cups extra virgin olive oil
2 cups Parmesan cheese, grated
salt and pepper

1 $\frac{1}{2}$ lbs red bliss potatoes, skin-on
 $\frac{3}{4}$ lb fresh green beans
2 lbs dried linguine
 $\frac{1}{2}$ cup fresh grated Parmesan
1 cup basil leaves
 $\frac{1}{4}$ cup pine nuts

Method:

In a blender, puree the basil, garlic, pine nuts and olive oil until a smooth paste is formed. Place the red bliss potatoes in 2 quarts of cold, salted water and bring to a boil. Continue to boil until the potatoes are tender, but not falling apart. Remove from the water, slice and season with salt and pepper. Meanwhile, blanch the green beans in 2 quarts of salted boiling water for approximately 6 minutes or until just tender, but still crisp. Bring 6 quarts of salted water to a boil. Boil the pasta until al dente, approximately 8 minutes. In a large sauté pan, combine the cooked pasta, potato slices, green beans and a generous amount of pesto to coat well. Heat it all together thoroughly and adjust the seasoning. Toast the pine nuts for garnishing by placing them in the oven and cooking until light brown. Toss the pasta with the blended mixture and serve with the potatoes and beans in a large bowl or plate. Garnish with fresh basil and toasted whole pine nuts and parmesan cheese.

Gamberi alla Frá Diavolo

(Serves 10)

Ingredients:

Shrimp:

60 tiger shrimp, medium size
olive oil for frying
5 cups tomato sauce
3 teaspoon onion, chopped

$\frac{1}{2}$ cup brandy
salt and pepper
3 teaspoons garlic, chopped

Vegetables:

30 broccoli florets
1 $\frac{1}{2}$ teaspoons fresh oregano, chopped
fresh Italian parsley, chopped

$\frac{1}{2}$ cup olive oil
salt and pepper

Method:

Shrimp: Split the tail of the prawns to remove the vein. Remove the shell. Heat a sauté pan and gently sauté onion, garlic and add on the the shrimp 2 to 3 minutes. Just before the shrimp are finished, add the brandy and reduce. Add on the tomato sauce on low. Add Tabasco sauce and chili flakes if desired to taste.

Vegetables: Clean the broccoli florets and blanch in a boiling water for few minutes. Toss in the vegetables into the shrimp with tomato sauce, turning pan to cook evenly. Remove and set aside.

Rice: In another saucepan, melt the butter. Sauté the onions until soft. Add the rice and sauté for 3 or 4 minutes. Add the bay leaf and water or stock. Reduce the heat, cover the pan and cook for approximately 15 minutes. The rice should be soft and moist when cooked. Remove the bay leaf and adjust the seasoning before serving.

To Serve: Arrange the shrimp and vegetables around the rice and serve with a generous portion of the fiery tomato sauce. Sprinkle with chopped parsley to garnish.

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Caesar Salad

(Serves 6)

Ingredients:

2 large heads romaine lettuce, hand leafed	juice from 1 lemon
2 cloves garlic (chop)	3 tablespoons Parmesan cheese, grated
3 anchovy filets (chop)	salt and pepper
2 egg yolk (pasteurized)	croutons
dash Worcestershire sauce	tabasco to taste
½ cup extra virgin olive oil	4 anchovy filets
1 ½ teaspoons Dijon mustard	salt and pepper
1 ½ tablespoons white wine vinegar	

Method:

Wash the romaine lettuce and drain. Bring 3 cups of water to a boil. Using pasteurized egg yolk place in a large bowl, chop garlic and anchovy together and add to mixture with mustard; combine well using whisk. Add the Worcestershire and tabasco whisk in the olive oil slowly to form an emulsion. Add the remainder of the ingredients, whisking to form an emulsion. Toss the romaine leaves generously in the dressing. Serve the romaine leaves arranged nicely on a large plate and garnish with the croutons and shaved Parmesan cheese. Finish with a sprinkle of fresh cracked black pepper.

Black Forest Gâteau

(Serves 6)

Ingredients:

1 round Chocolate Sponge Cake	1 cup sugar
6 egg yolks	juice from 1 lemon
½ teaspoon vanilla extract	1 cup flour
¼ cup sweet white wine, such as Moscato	1 teaspoon baking powder
1/3 cup cocoa powder	4 egg whites
1/8 teaspoon salt	
¼ cup Kirschwasser	

Garnishes:

2, 15-ounce cans black cherries, drained, juice reserved
1 quart fresh cream
chocolate shavings for garnish

Method:

Chocolate Sponge: Preheat oven to 350°F. Place egg yolks and sugar in a saucepan over a double boiler. Whisk the egg yolks and sugar together until more than doubled in volume. Add the vanilla, lemon juice and wine and whisk. Incorporate as much air as possible. Remove from the water bath and cool. In another bowl, sift the flour, cocoa powder, baking powder and salt together and gently fold into the egg mix. In a separate bowl, whisk the egg whites to a stiff peak and gently fold into the flour/egg mix. Grease and flour a 9" cake pan. Pour the mixture in to fill the pan 2/3 full. Bake for 40 minutes. Once baked and cooled, remove the cake from the pan and split into three layers using a serrated knife.

To Assemble: Whip the cream and sugar to a medium-stiff peak. Place one layer of the chocolate sponge on a cake stand and sprinkle generously with the kirschwasser. Spread a ½ inch layer of the cream and push half of the cherries into the cream. Top with the second cake layer and repeat the process. Top with the third layer of cake. Decorate the top and sides with the remainder of the cream. Garnish generously with chocolate shavings and cherries.