

Recipes



Camanchaca®

Feeding the world from the ocean

CITRUS-CRUSTED SALMON AND SWEET POTATO PURÉE



INGREDIENTS

- 180 g salmon
- 20 g Japanese panko bread crumbs or bread crumbs
- 1 lemon
- 15 g unsalted butter
- 200 g sweet potato
- 50 ml cream
- Salt
- Pepper

PREPARATION

For the citrus crust: Mix panko or bread crumbs with butter and lemon zest. Once uniform, coat the entire top of the salmon and bake at 160°C (320°C) for 8 minutes.

For the purée: Peel the sweet potato and boil until completely soft. Drain and purée. Add butter, cream and salt and pepper to taste.

SALMON CROQUETTES BREADED IN CRUNCHY QUINOA WITH CAPER BUTTER



INGREDIENTS

- 200 g Pier 33 Gourmet minced salmon
- ¼ c black quinoa
- ¼ c white quinoa
- 1 sprig of cilantro, chopped
- 3 eggs
- 1 Tbsp. all-purpose flour
- ¼ white onion
- 15 ml lemon juice
- 2 pats of butter
- 2 small packets of chives, chopped
- 2 Tbsp. capers, chopped

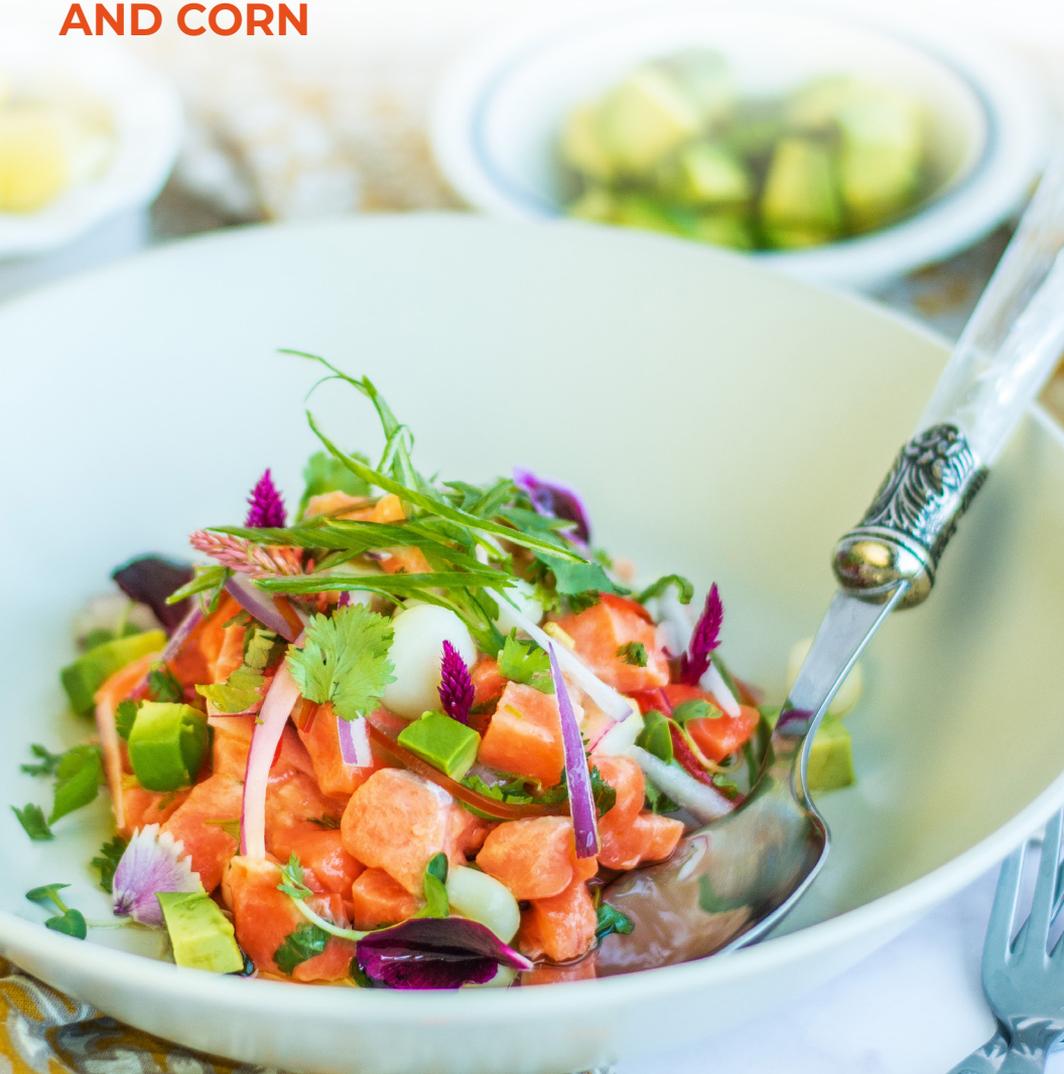
PREPARATION

For the croquette: Preheat oven. Boil quinoa for 15 minutes, then strain. In a bowl, mix together minced salmon, onion, cilantro, egg, salt and pepper until uniformly incorporated.

To bread: Shape mixture into small 80 g balls. Dredge in flour, then dip in beaten eggs (2) and finally coat in quinoa. Bake for approx. 8 minutes.

For the sauce: In a hot skillet, add lemon juice, chopped chives, capers and butter. Cook for three minutes and serve with the croquettes. Place the croquettes on a plate and drizzle with sauce. Serve with rice or mashed potatoes.

SALMON CEVICHE WITH AVOCADO AND CORN



INGREDIENTS

- 60 g salmon
- 30 g avocado
- 30 ml lemon juice
- 20 g corn kernels
- 1 g ginger
- 20 g red onion, feathered
- Salt, pepper and finely chopped cilantro
- Arugula

PREPARATION

Place the salmon, cubed, in a bowl. Add lemon juice, corn, ginger and onions. Stir all the ingredients and let stand for 30 minutes in the refrigerator.

Season with salt and pepper. Add cubed avocado. Serve garnished with cilantro and arugula leaves.

SALMON ROLLS WITH GREMOLATA



INGREDIENTS

- 500 g salmon fillet
- 2 Tbsp. olive oil
- 1 tsp. salt
- ½ tsp. pepper
- 1 tsp. ground cumin
- 155 g unsweetened natural yogurt, divided
- 2 Tbsp. mayonnaise
- 1 ½ lemons, juiced, divided
- ½ c oil for frying
- 6 flour tortillas
- 1 c cilantro
- 1 clove of garlic
- ½ banana pepper or other mild hot pepper

PREPARATION

Preheat oven. Coat salmon with olive oil, salt, pepper and cumin. Bake for 10 minutes. Let cool.

Break salmon into large pieces. Pour mayonnaise and half of yogurt and lemon juice over salmon. Stir gently to combine.

Heat oil in a large skillet over medium-high heat.

Place 1/6 of the salmon mixture in a line down the center of each tortilla. Fold the tortilla and roll it tightly to hold the filling.

Place two rolls at a time in the hot oil, seam side down. Fry for one minute on each side until all sides are golden.

GREMOLATA: Place cilantro, garlic, the rest of the lemon juice and salt in a food processor until the mixture is finely chopped. Cut each roll in half on a diagonal and place on a tray. Cover with the remaining yogurt and gremolata.

BAKED SALMON WITH QUINOA SALAD



INGREDIENTS

- 160 g salmon
- 25 g white quinoa and 25 g black quinoa
- 15 g carrots
- 15 g zucchini
- 10 g white onion
- 50 g shrimp
- 20 g unsalted butter
- Chopped cilantro, garlic, paprika
- White wine

PREPARATION

Season salmon with salt and pepper to taste. Bake at 160°C (320°F) for 8 minutes.

Pil pil sauce: Heat a little vegetable oil in a skillet. Add onion, garlic and shrimp and sauté for 2 minutes. Add wine and let the alcohol evaporate. Add butter, cilantro and paprika to taste. Cook over low heat for 3 minutes and set aside.

Mixed quinoa salad: Add white and black quinoa to a pot of boiling water. Cook for 15 minutes then strain, cool and season.

Steamed vegetables: Cut carrot and zucchini into sticks and boil for three minutes.

SAUTÉED SALMON IN FRESH HERBS AND MOROCCAN COUSCOUS SALAD



INGREDIENTS

- 160 g salmon
- 50 g couscous
- 5 g walnuts
- 5 g almonds
- Chopped cilantro
- 5 g turmeric powder
- Vegetable oil
- 30 g zucchini
- 30 g eggplant

PREPARATION

For the salmon: In a hot skillet, add 4 cubes of salmon and cook for 2 minutes on each side. Add cilantro, salt and pepper.

For the couscous: Add couscous, a bit of oil and turmeric powder to a bowl. Add hot water to cover the couscous and cover bowl with plastic wrap for 5 minutes. Add diced eggplant and zucchini. Then add the nuts. Season with salt and pepper to taste and serve.

SALMON AND LEMON SAUCE PASTA



INGREDIENTS

- 400 g spaghetti or other long pasta
- 300 g salmon
- 4 egg yolks
- Lemon zest
- 4 Tbsp. lemon juice
- 2 Tbsp. white wine
- 1 tsp. sugar
- 90 g butter
- Salt and pepper

PREPARATION

Cut skinless salmon into 2 cm cubes and set aside.

Cook pasta according to package instructions.

Beat egg yolks, lemon zest and juice, white wine, sugar, salt and pepper until smooth. Pour into sauce pan and cook over medium heat, stirring constantly to form a thick, creamy sauce. Add butter and stir until completely melted.

In a large skillet, heat a tablespoon of olive oil and brown salmon cubes until cooked, but not dry.

Add the pasta to the skillet and sauté for 2 or 3 minutes.

Serve on individual plates with lemon sauce.

SALMON AND ASPARAGUS QUICHE



INGREDIENTS

- 400 g salmon
- 300 g flour
- 160 g butter
- 1 egg
- Salt
- 8 spears of asparagus
- 2 Tbsp. flour
- ½ Tbsp. margarine
- 2 c skim milk

PREPARATION

Shortcrust pastry: Combine flour, diced margarine, salt and egg. Use hands to mix until it forms a compact ball. Wrap the ball in plastic and let stand in the refrigerator for an hour.

Use a rolling pin to roll out the dough to a thickness of about a quarter of an inch. Completely cover quiche pan or baking dish with dough and remove any extra.

Pierce the dough with a fork so it does not puff up. Bake at 200°C (400°F) for 15 minutes.

Filling: Season salmon and bake at 180°C (350°F) for 20 minutes. Flake. Cook asparagus and cut into small pieces.

Béchamel sauce: Add butter to hot skillet. Once melted, add flour and milk. Stir until smooth.

Mix the salmon, asparagus and Béchamel sauce. Pour the mix into the crust and bake until the top is golden brown.

SALMON CEVICHE



INGREDIENTS

- 500 g skinless, boneless salmon
- 4 red onions, feathered
- Cilantro
- 200 g cooked corn
- 1 c lemon juice
- 1 small piece of ginger, peeled and chopped
- 2 cloves of garlic, peeled
- Salt, pepper and oil
- Lettuce leaves for garnish

PREPARATION

Cut salmon into small cubes and set aside in the refrigerator.

Feather onion and salt generously. Let stand for five minutes and rinse to make less sharp.

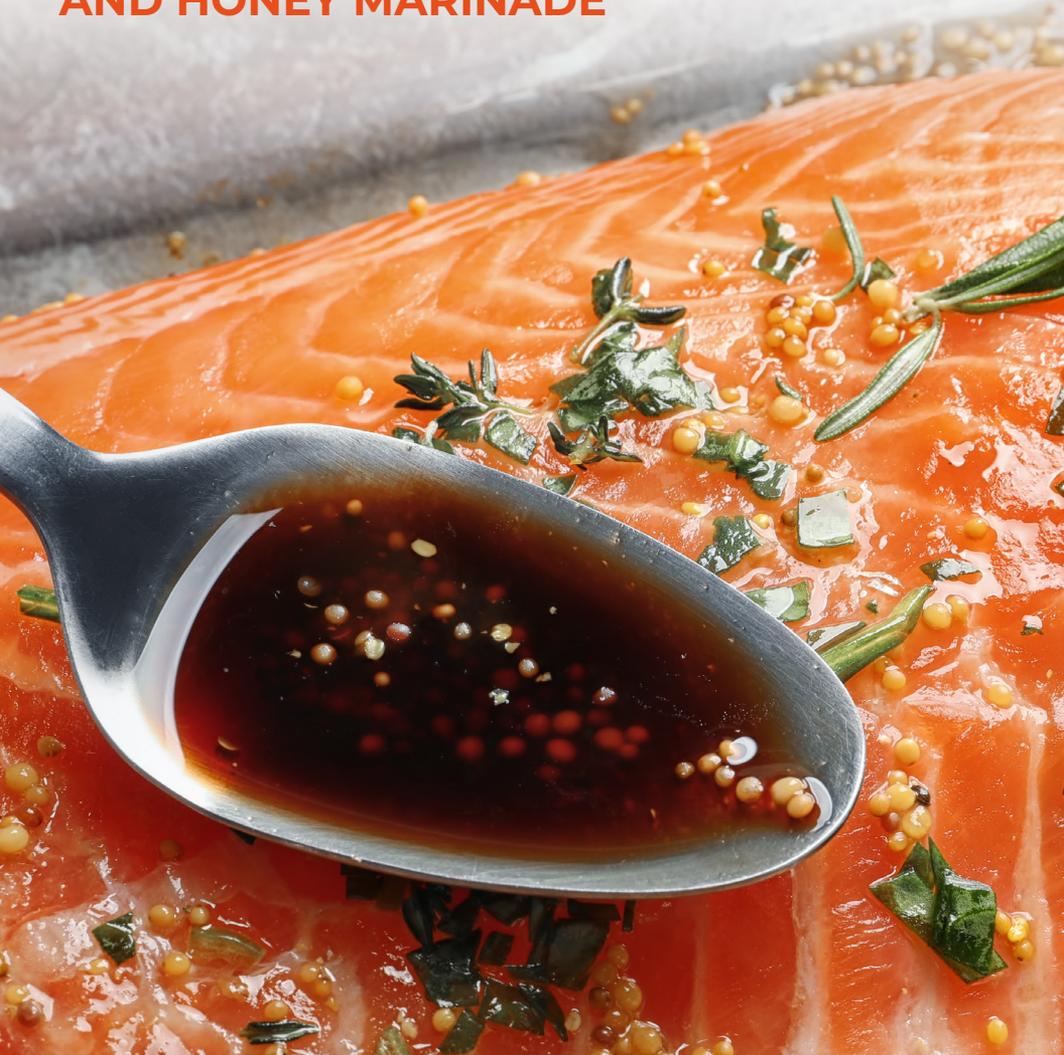
Crush ginger and garlic.

Strain lemon juice and pour over salmon. Add cilantro leaves, corn and onion. Let marinate in the refrigerator for half an hour.

Season with salt and pepper to taste.

Serve ceviche on a bed of lettuce.

BAKED SALMON IN SOY SAUCE AND HONEY MARINADE



INGREDIENTS

- 500 g salmon fillet
- ½ c soy sauce
- 2 Tbsp. honey
- Rosemary leaves and sesame seeds to garnish

PREPARATION

Remove skin from salmon and cut into two portions. Place in baking dish.
Add soy sauce and honey mixture to the baking dish and let stand for about 20 minutes.
Sprinkle with rosemary and sesame seeds. Bake in hot oven for 10 to 15 minutes or until the salmon is has reached the desired degree of doneness.
Serve with a side of sautéed vegetables.

SALMON TARTAR IN A SOY, GINGER AND SESAME OIL MARINADE



INGREDIENTS

- 150 g Pier 33 Gourmet salmon fillet, cubed
- 30 g red onion, finely diced
- 30 ml soy sauce
- 1 Tbsp. fresh ginger, diced
- 5 ml sesame oil
- Toasted sesame
- 1 tsp. honey
- 10 ml lemon juice

PREPARATION

ElIn a bowl, mix together salmon, red onion, ginger and soy sauce. Let marinate for 15 minutes.

Add honey, lemon juice and sesame oil.

Recommendation: serve with a watercress salad and garnish with toasted sesame seeds.

BAKED JACK MACKEREL EMPANADAS



INGREDIENTS

For dough:

- 50 ml cold milk
- 50 ml boiling water
- 1 level Tbsp. fine table salt
- 200 g flour
- 2 egg yolks
- 180 g vegetable shortening or lard, melted and warm

For filling:

- 2 cans jack mackerel in water
- 200 g white onion, diced
- 1 clove of garlic, minced

PREPARATION

Dough: Make a brine by stirring milk, water and salt together until the salt dissolves completely.

Place all the flour in a large bowl. Add the egg yolks (both at same time), stir with a wooden spoon or fork or pinch with fingertips to combine. You want a non-uniform, lumpy texture. Add the shortening or lard and continue pinching with fingertips. At this point, there will only be crumbs, not a dough yet.

Continue working the dough while adding the brine until the dough is smooth and elastic. If you need more moisture, continue adding water and milk (without salt).

Filling: Sweat the onions and garlic in a hot skillet over high heat for 5 minutes. Cool and mix with jack mackerel. Fill empanadas and bake at 160°C (320°F) for 10 minutes.

JACK MACKEREL CROQUETTES WITH MEDITERRANEAN SAUCE



INGREDIENTS

- 2 cans of plain jack mackerel
- 2 Tbsp. all-purpose flour
- 3 eggs
- Bread crumbs
- Chopped cilantro
- Mixed greens
- Hearts of palm
- Cherry tomatoes
- Mozzarella cheese, grated
- Olives, pitted

PREPARATION

For the croquettes: Mix flour, jack mackerel, 1 egg and chopped cilantro until uniformly incorporated.

To bread: Shape mixture into medium-size balls. Dredge in flour, dip in beaten eggs (2) and finally coat in bread crumbs. Fry in vegetable oil at 200°C (400°F) for 4 minutes.

For the salad: Combine mixed greens with hearts of palm, olives, cherry tomatoes and grated mantecoso cheese. Serve croquettes with the salad.

FETTUCCINE SAUTÉED WITH JACK MACKEREL AND BLACK OLIVES



INGREDIENTS

- 1 can Unica-brand jack mackerel in tomato sauce
- 100 g uncooked fettuccine
- ¼ onion, diced
- 2 pats of butter
- Parsley, chopped
- 20 g black olives
- Vegetable oil

PREPARATION

Boil water. Cook fettuccine for 10 minutes and set aside.

Heat a little vegetable oil in a skillet and then add the onion, olives, butter and jack mackerel in tomato sauce. Stir until it forms a sauce. Add fettuccine and sauté the pasta and sauce over high heat for 5 minutes.

Serving suggestion: Garnish with Parmesan cheese and fresh parsley.

BAKED JACK MACKEREL BURGERS



INGREDIENTS

- 1 can of UNICA-brand jack mackerel
- 3 eggs
- 1 red bell pepper, diced
- Chopped cilantro
- 1 carrot, finely chopped
- 2 c oatmeal
- Flour

PREPARATION

Chop and sauté vegetables in a skillet with a bit of oil and salt. Clean and drain jack mackerel. Flake in a bowl and add vegetables, oatmeal, eggs (white and yolk) and mix.

Form patties. Dredge in flour so they do not stick to your hands.

Bake for 15 minutes or until golden brown. Serve with mashed potatoes, rice or salad.

The burgers can also be served as a sandwich, topped with lettuce leaves and sliced tomato.

JACK MACKEREL CANNELLONI WITH TOMATO SAUCE



INGREDIENTS

- 1 box of cannelloni noodles
- 2 can jack mackerel in tomato sauce
- 5 ripe tomatoes
- 50 g onion, finely diced
- 30 g Parmesan cheese
- 20 g butter
- 1 g dried oregano

PREPARATION

Filling: In a bowl, clean jack mackerel well (remove bones) and mix with sautéed onion.

Sauce: Peel and chop tomatoes and cook over low heat for 20 minutes. Cool and blend in blender until smooth. Add butter and a touch of oregano.

Fill the cooked cannelloni and cover in tomato sauce. Bake at 160°C (320°F) for 10 minutes, then add grated Parmesan cheese on top and melt cheese for 2 minutes at the same temperature.

JACK MACKEREL SALAD SANDWICH WITH PICKLES, GREENS AND GRILLED VEGETABLES



INGREDIENTS

- 1 can Unica-brand jack mackerel in water
- 2 crusty French rolls or similar
- 2 Tbsp. mayonnaise
- 1 packet of chives, chopped
- 3 dill pickles, sliced into rounds
- ¼ zucchini, sliced into rounds
- ¼ red pepper, in strips
- Greens to taste
- 2 Tbsp. lemon juice

PREPARATION

Preheat oven. Mix jack mackerel with mayonnaise, chives and a touch of lemon to form a spread. Cut all the vegetables and bake at 140° for 15 minutes.

To assemble the sandwich: Cut bread. Place jack mackerel spread on bottom half. Add grilled vegetables and finish with greens.

Serving recommendation: Serve with French fries.

JACK MACKEREL AND SPINACH QUICHE



INGREDIENTS

- 1 can of UNICA-brand jack mackerel
- 1 sheet of puff pastry
- 200 ml cream
- 2 eggs
- 150 g fresh spinach
- 200 g goat cheese
- 1 pinch nutmeg
- 1 pinch ground black pepper

PREPARATION

Preheat oven.

Place puff pastry dough in round dish, covering to the edge. Pierce dough with a fork.

Chop jack mackerel and set aside.

Wash and drain the spinach very well. Chop it slightly.

In a bowl, combine eggs, cream, nutmeg and pepper. Beat until creamy.

Add spinach to the creamy mixture and stir.

Add chopped jack mackerel and mix until well combined.

Pour the mixture into the crust and top with slices of goat cheese.

Bake on medium heat for 25 minutes or until golden brown.

Serve hot.

TUSCAN JACK MACKEREL



INGREDIENTS

- 1 can of UNICA-brand jack mackerel
- 200 g long pasta
- 2 cloves of garlic
- 1 small red bell pepper
- 40 g capers
- 60 g black olives
- 250 g canned tomatoes
- 2 Tbsp. olive oil
- Ground black pepper
- Dried oregano
- 1 Tbsp. parsley, chopped
- Salt

PREPARATION

Chop garlic, pepper (seeded) and drained jack mackerel. Slice olives into rounds.

Cook pasta. While pasta cooks, heat olive oil in a skillet. Add the pepper, jack mackerel and garlic. Cook until browned. Add capers and olives and cook for two more minutes.

Stir in tomato. Lower the temperature and simmer while the pasta cooks.

Once the pasta is al dente, drain it and add directly to the skillet. Stir and add oregano, parsley and a pinch of black pepper.

BAKED MUSSEL EMPANADAS



INGREDIENTS

For the filling:

- 350 g mussel meat
- 500 g mozzarella cheese (not slices)

For the crust:

- 200 g vegetable shortening
- 1 kg flour
- 1 Tbsp. salt
- 1 c warm milk
- ½ c warm water
- ½ c white wine

PREPARATION

Mix the flour and salt in a bowl. Make a well in the center. Add melted shortening and use hands to combine.

Add warm milk. Add the warm water mixed with white wine a little at a time to form a homogeneous dough.

Knead dough on a floured surface to prevent sticking.

Knead for 10 minutes until dough is smooth and elastic. Divide dough and roll out into 15 thin circles.

Cut cheese into small cubes and fill each empanada with an equal number of mussels. Use a brush or your fingers to moisten the edge of the dough with water, fold dough over the filling and use fingers or a fork to carefully press the sides together to seal.

Beat an egg yolk with some milk. Brush the top of each empanada with the egg wash for a gorgeous golden color after baking. Pierce each empanada with a toothpick and bake them on medium heat for approximately 30 minutes.

Serve hot.

MUSSELS IN YELLOW CURRY WITH BASIL RICE



INGREDIENTS

- 60 g mussel meat
- 20 g yellow curry powder
- 200 ml cream
- 10 ml fish sauce
- 10 ml oyster sauce
- 20 g carrots
- 20 g eggplant
- 20 g zucchini
- Green onion, basil and cilantro
- 1 c rice

PREPARATION

For the curry: In a pot, add a little vegetable oil, mussels and all the vegetables (cut into sticks). Sauté for two minutes over high heat. Add yellow curry powder, fish sauce and oyster sauce, then add cream and let boil for 3 minutes.

Once the curry is ready, add chopped cilantro to taste.

For the rice: Prepare rice as usual: 1 cup of rice to 2 cups of boiling water. Do not season. Once the rice is ready, add chopped basil.

MUSSELS WITH THAI-STYLE FRIED RICE



INGREDIENTS

- 250 g mussel meat
- 1 c grade 1 rice
- Vegetable oil for frying
- Soy sauce
- 1 carrot
- 1 zucchini
- 1 green onion
- 1 egg
- Cilantro

PREPARATION

For the rice: Prepare rice as usual: 1 cup of rice to 2 cups of boiling water. Do not season.

For the fried rice: In a skillet, add a little vegetable oil. Add the egg and stir until dry. Add all the vegetables, finely diced, and sauté for 30 seconds over high heat. Add mussels, rice and soy sauce to taste. (More soy sauce makes it saltier.) Add chopped cilantro and the green part of the green onion. Sauté for 2 minutes and serve.

HOT AND SOUR MUSSEL SOUP



INGREDIENTS

- 100 g mussels, shells on
- 10 g green curry paste
- Lemon juice
- 20 g red pepper
- 20 g green pepper
- Vegetable oil for frying
- 20 g red onion
- Chopped cilantro

PREPARATION

In a pot, add a little vegetable oil, then add green curry paste and brown for 30 seconds over high medium.

Add vegetables (cut into sticks) and abundant water. Bring to a boil then add lemon juice, cilantro and mussels.

Let boil for 10 minutes. Season and serve.

MUSSELS AU GRATIN WITH CHEESE SAUCE



INGREDIENTS

- 12 mussels on the half shell
- 20 g goat cheese, grated
- 20 g cream cheese
- 20 g Gouda cheese, grated
- 20 g blue cheese, crumbled
- 100 ml cream
- 20 g unsalted butter
- Salt
- Pepper

PREPARATION

For the sauce: In a skillet, heat cream and add all the cheeses, then stir constantly until melted. Add butter and season with salt and pepper.

To serve, pour sauce, to taste, over each mussel and bake at 200°C (400°F) for two minutes or until golden brown on top.

CESAR SALAD WITH MUSSELS



INGREDIENTS

- 1 kg mussels, shells on
- ½ c white wine
- 3 slices of bacon
- 2 slices of packaged white bread (for croutons)
- 2 Tbsp. olive oil
- ½ anchovy fillet, minced
- ½ clove garlic, minced
- 1 Tbsp. mayonnaise
- ½ iceberg lettuce, shredded
- Lemon juice and salt to taste
- Grated Parmesan cheese

PREPARATION

Heat white wine in a large pot over medium heat. Add mussels, cover and cook until steam comes out from under the top and the shells open (approximately 6 minutes).

While the mussels cook, heat a skillet over medium heat and fry the bacon until crunchy. Remove bacon from skillet and place on paper towel to absorb grease.

In a small cup, whisk together olive oil, anchovies, garlic, lemon juice and mayonnaise.

Divide the lettuce between 2 plates. Cover with mussels, bacon, croutons and grated Parmesan and toss with dressing.

MUSSELS IN TOMATO SOUP



INGREDIENTS

- 500 g mussels, shells on
- 2 cloves of garlic, minced
- 1 fresh tomato, crushed
- Parsley, finely chopped
- Bay leaves
- Olive oil
- Salt
- Toast points (serve on the side)

PREPARATION

Cover the bottom of a pot with water. Heat but do not boil. Add mussels and cook until they open. Remove them as they open. Rinse and set aside.

Place a skillet over the flame with a little oil. Add garlic and cook until it begins to brown. Add onion and cook until it becomes translucent.

Add the crushed tomato, mussel broth and bay leaves. Mix until combined. Cook over medium-low heat for 25 minutes, stirring occasionally.

For a more refined soup with a slightly thicker texture, blend the contents without the mussels, strain and then add mussels.

Garnish with chopped parsley. Serve the mussel and tomato soup immediately

with toast points.

LANGOSTINO LOBSTER CEVICHE



INGREDIENTS

- 225 g PIER 33 GOURMET langostino lobster tails
- 1/2 red onion, feathered
- 7 lemons
- 1/2 serrano pepper
- Cilantro
- 1/2 clove of garlic
- 1/2 Tbsp. olive oil
- Salt and pepper

PREPARATION

Slice langostino lobsters in half and set aside in the refrigerator. Feather onion and salt generously. Let stand for five minutes and rinse to make less sharp. Mince garlic and serrano pepper. Finely chop cilantro. Strain lemon juice and pour over langostinos. Add onion and finely chopped cilantro leaves. Let marinate in the refrigerator for half an hour. Season to taste and serve.

LANGOSTINO LOBSTER ÑOQUIS



INGREDIENTS

- 225 g PIER 33 GOURMET langostino lobster tails,
- 500 g ñoquis
- 4 Tbsp. olive oil
- 2 Tbsp. butter
- 3 jalapeño peppers, seeded and chopped
- 3 Tbsp. garlic paste
- 1/2 c pine nuts, raw
- Salt and pepper
- Fresh parsley, chopped
- Lemon juice

PREPARATION

Thaw, rinse and dry langostino lobster tails.

Cook ñoquis according to package instructions, adding 1 Tbsp. of salt to the boiling water. Drain and shake off excess water.

Sauté the jalapeños in 2 Tbsp. of olive oil for 5 minutes over medium/medium-high heat or until lightly browned and tender.

Add one tsp. of salt and the pine nuts. Continue cooking until the nuts are slightly golden, about 3 minutes.

Leave over medium heat and add garlic paste. Stir for 2 minutes until the garlic is incorporated.

Add langostino lobster tails and stir to combine. Sauté them over medium heat for 2 to 3 minutes, until hot.

In a separate skillet, heat 2 tsp. of olive oil and butter over medium-high heat until melted.

Add ñoquis, spreading them into a single layer. Cook over medium heat without stirring for 3 to 4 minutes. Stir and cook for 3 minutes until slightly golden. Add 1 tsp. salt and pepper to taste.

Add ñoquis to the mixture. Add lemon juice all over and cover in parsley. Serve immediately.

LANGOSTINO LOBSTER TAIL SOUP



INGREDIENTS

- 225 g PIER 33 GOURMET langostino lobster tails
- 1 Tbsp. butter
- 4 slices of bacon, chopped
- 1/2 c onion, chopped
- 1/2 c carrot, diced
- 1/2 c celery, diced
- 1 1/2 c corn purée
- 1 1/2 c chicken broth
- 1 c cream, whipped
- 1 c sweet corn kernels
- Fresh green onion, chopped
- Salt and pepper

PREPARATION

In a skillet, add butter and langostino lobster tails. Cook for 3 minutes. Set aside.

In a small pot, cook bacon for 5 minutes until crunchy. Set aside.

In the same pot, add onion, carrots, celery, corn purée and chicken broth. Mix all the flavors together and let boil over low heat for 10 minutes.

Add a pinch of pepper, cream, sweet corn kernels and salt. Boil over low heat for 5 minutes.

Remove the pot from heat source. Add bacon and langostino lobsters.

Mix well.

Garnish with green onion and serve immediately.

PIZZA WITH LANGOSTINO LOBSTERS, SMOKED BACON AND LIME



INGREDIENTS

- 225 g PIER 33 GOURMET langostino lobster tails, thawed
- 3 thick slices of smoked bacon
- 1 large lime, halved
- 1 pre-cooked pizza crust
- 150 g pepper or garlic and assorted herbs
- 1 1/2 c grated cheese
- 2 Tbsp. fresh green onion, finely chopped
- 1 c mixed vegetables

PREPARATION

Preheat oven to 240°C.

Cook bacon in a skillet until crunchy and golden. Place on paper towel to absorb grease.

Clean the skillet and heat over high heat. Add lime halves, placing the cut side down on the hot skillet. Cook the lime halves until the cut side is dark and charred. Reserve.

Place pizza crust on a sheet. Sprinkle pepper or garlic and herbs uniformly over the crust. Repeat with cheese.

Add green onions and arrange langostino lobster tails on the cheese. Bake pizza for 11-14 minutes or until cheese is bubbly and golden.

Transfer pizza to a serving dish.

Sprinkle cooked bacon and mixed vegetables on top the pizza.

Squeeze charred lime on the pizza to taste.

Cut into slices to serve.

ABALONE RISOTTO



INGREDIENTS

- 1 abalone
- 2-3 c vegetable broth
- 1/2 c arborio rice
- 1/2 c white wine
- 1/2 c onion, diced
- 1 clove of garlic, crushed
- 1/4 c fresh basil, chopped
- Zest from 1/4 of a lemon
- Juice from 1/2 lemon
- 3 thin slices of pancetta
- 4 Tbsp. butter
- 2 Tbsp. olive oil

PREPARATION

Heat 1 Tbsp. of butter and olive oil. Add the onion and cook until golden brown.

Add the rice and garlic. Cook until coated in oil and butter. Add the wine and cook until absorbed by the rice.

Add warm broth gradually, allowing it to absorb into the rice between additions. Cook until rice is tender. If necessary, add water to ensure that rice is properly cooked. Once the rice is cooked, add lemon juice, zest and basil leaves.

As the risotto approaches the final cooking stage, melt 3 tsp. of butter in a separate skillet until it begins to brown. Add pancetta and cook until crunchy.

Add pre-cooked sliced abalone at the last minute.

Top the risotto with the abalone meat and pancetta.

Finally, pour the remaining melted butter (approx. 2 Tbsp.) over the risotto and garnish with extra basil leaves.

GRILLED SEA ABALONE



INGREDIENTS

- 1-3 abalone per person
- Garlic, minced
- Butter

PREPARATION

Preheat grill to high.

Prepare the abalone by placing a large amount of butter and minced garlic to taste on the foot-side of the abalone.

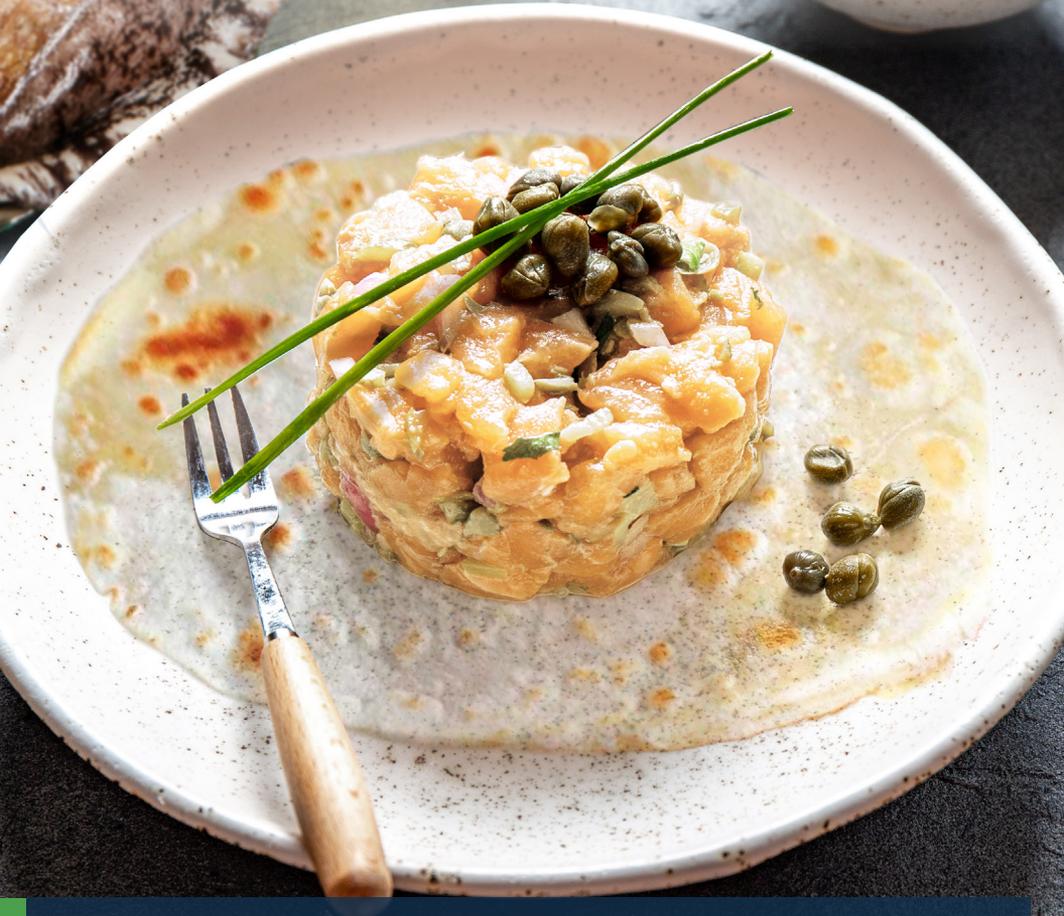
Place prepared abalone, shell down, on the very hot grill. Cook for 4 minutes.

Flip abalone, placing the meat side down and cook for another 3 minutes.

Take abalone off the grill and remove shell.

From the shell side cut abalone into thin slices.

ABALONE TARTAR TACOS



INGREDIENTS

- 8 fresh, clean abalone
- Flour tortillas
- 2 hard-boiled egg yolks
- 1 Tbsp. chopped green onion
- 1 Tbsp. mustard
- 1 Tbsp. extra virgin olive oil
- Salt and pepper
- Capers and chives to garnish

PREPARATION

Tartar: Use a knife to mince abalone. Mix with hardboiled egg yolks, green onion, mustard, olive oil, salt and pepper.

Lay tortilla flat and place tartar in the center with capers and chives.

Can also be eaten as a taco.

BREADED ABALONE



INGREDIENTS

- 1-3 abalone per person
- Flour, seasoned with salt and pepper.
- Eggs, beaten
- Choice of breading (Panko, Italian-style bread crumbs, crushed Ritz crackers, etc.)
- Butter
- Garlic

PREPARATION

Prepare the abalone for cooking.

Beat eggs and add garlic to taste.

Coat both sides of the abalone fillets in egg mixture, then dredge in flour.

Return the abalone fillets to the beaten egg mixture and finally coat both sides in breading.

Heat the skillet until it is very hot. Add butter.

Place abalone fillets in the skillet and fry for 30 seconds on each side until golden.

Season to taste. Serve immediately.



Camanchaca®

SALE ROOMS

CORONEL, Bío Bío Region:

Av. General Carlos Prats 80,
Caleta Lo Rojas
Telephone: +56 41-2261222

TOMÉ, Bío Bío Region:

Mariano Egaña 655
Telephone: +56 41-2509905

RAUCO, Los Lagos Region:

Camino Rauco s/n,
Comuna de Chonchi
Telephone: +56 65-2534311

SANTIAGO, Metropolitana Region:

Av. La Florida 9660
Local 07, Esq. Santa Amalia
Telephone: +56 2-2287 7427

www.camanchaca.cl