



# World Gourmet Summit 2004 Culinary Masterclass

## The Cuisine of **Mauricio Guerrero Cruz**

Restaurant Adra  
Ritz-Carlton Santiago, Chile

### Chilean Seabass with Warm Quinoa Salad



Serves 2

#### INGREDIENTS

##### Filling:

2 x 250g Chilean seabass fillets, with tail  
10ml **Dandaragan Estate Olive Oil**  
Salt and pepper, to taste

##### Warm Quinoa Salad

80g quinoa  
100g tomatoes, cut into pieces  
60g bell peppers, grilled  
10g chopped parsley  
30g zucchini, cut into pieces, blanched  
10g carrot, cut into pieces, blanched  
**California Raisins**  
Lemon juice

##### Salsa Verde

3 whole eggs  
251ml **Dandaragan Estate Olive Oil**  
5g chopped garlic  
White Wine Vinegar  
30g chopped parsley  
25g chopped cilantro  
Green chillies, to taste  
40g white onions, peeled, chopped

#### Method:

1. For the Chilean Seabass: Scale and fillet the Chilean seabass from head down towards the tail, stopping right before the tail. Repeat with second fillet. Cut the spine off with a pair of scissors, leaving the two fillets attached to the tail. Remove any remaining bones using a pair of tweezers. Brush the fish with **Dandaragan Estate Olive Oil** and season with salt and pepper. Then pan-fry the fish for about 3 minutes on each side..
2. For the Warm Quinoa Salad: Soak the quinoa in cold water for two hours. Rinse it and boil in 140ml of salted water until the water is completely absorbed. Heat up a pan with **Dandaragan Estate Olive Oil** and add the quinoa, vegetables, **California Raisins**. Remove the pan from heat and season the warm salad with salt, pepper and lemon juice. Mix thoroughly and add in tomatoes and chopped parsley.
3. For Salsa Verde: Boil the eggs for three minutes. Chop into pieces and blend with **Dandaragan Estate Olive Oil**, garlic and vinegar to a smooth consistency. Add in the parsley, cilantro and green chillies and continue blending. Pour out the mixture and mix in the chopped onions last.

#### To Serve:

Serve the Chilean seabass accompanied by the warm quinoa salad. Garnish with a dressing of *salsa verde*.