

 **LUCA'S MEDITERRANEAN CAFE**

Luca's Creations



Macadamia Nut Crusted Jumbo Prawns

Macadamia Nut Crusted Jumbo Prawn *With a Mango Chutney* *(Serves 6)*

6 Jumbo Prawns with head on
4 Tsp Olive Oil
Baby Spinach

Batter
16 oz Dark Beer
2 Tsp Baking Powder
1/4 Flour
Tsp Cajun Spices
2 Cups Crushed Macadamia nuts chopped coarsely

Mango Chutney
4 Mangos diced
1 Red Pepper diced
2 TSP cilantro chopped
1/2 Tsp Crushed pepper
1/2 Cup Sugar
1/2 Cup champagne vinegar
1 cup water

Peel and de-vein the prawns leaving the heads on.
Mix the dry ingredients for the batter and then pour in the beer.
Mix a small amount of flour with the chopped nuts for the crust.
Dip the shrimp in the batter and then roll in the crust mixture.
In a hot skillet with oil, sear the crust to the prawns until golden brown carefully turning the prawns once.
Remove and place on a baking sheet and finish cooking in a 350 degree oven for 8-10 minutes. The prawns should be tender and not dry.

For the chutney, place all ingredients for the chutney in a sauce pot and simmer for 1 hour.

For presentation, place a small amount of greens on the plate and then a generous amount of the chutney on the greens. Place the prawn tail side up onto the chutney. Garnish the plate with chopped red pepper



Rigatoni Alla Segreta

***Rigatoni Alla Segreta
(Serves 4 people)***

12 oz Chicken Breast diced in large pieces

Flour

¼ cup Olive or Canola Oil

12 oz Roasted Red Peppers Sliced thin

12 oz Artichokes in Brine Quartered

2 Tablespoons of Garlic

Small Bunch of Red Grapes

4 oz Brandy

6 oz Gorgonzola Cheese crumbled

2 Cups Heavy Cream

1 lb Rigatoni

Salt & Pepper to taste

Chopped Parsley to Garnish

Dredge the chicken in the flour to lightly coat

Heat Pan and add oil

Sear the chicken until cooked through

Add roasted peppers, artichoke hearts and gorgonzola cheese

Reduce heat and add the brandy and simmer so the alcohol burns off

Add red grapes and heavy cream and simmer to reduce

Add salt and pepper to taste

Add pre-cooked pasta to the pan to warm the pasta

Serve immediately and enjoy the experience!!



Tilapia Cilantro

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Serves (2)

3 oz Olive Oil

(2) 7oz portions of Tilapia

Teaspoon of Garlic

1 Cup Yellow Pepper

½ Cup Grape Tomatoes

¾ Cup Champagne

1 Cup Vegetable or fish stock

2 Teaspoons butter

2 Teaspoons chopped Cilantro

Salt and Pepper to taste

Flour for dredging the fish

Heat the oil in a medium sauté pan. Dredge the fish in flour and put in the pan. Sear the first side making sure the fish does not stick to the pan. Continue to sear both sides of the fish until golden. Add the peppers, garlic and tomatoes. Add champagne and let reduce. Add the vegetable stock and butter. Let reduce and add cilantro and salt and pepper to taste.

Serve over rice or cous cous.



Tiramisu

Tiramisu

(serves 8)

Utensils:

*Ring molds 3-4 inches in diameter and 3 inches high
(PVC piping woks well)*

6 doz Lady fingers

3 pounds mascarpone cheese

1 cup Kahlua

1.5 cup espresso

1 tsp cinnamon

1/2 cup powdered sugar

pinch of nutmeg

Dice the lady fingers and mix with the espresso and the Kahlua. Fold the cheese, sugar, cinnamon and nutmeg together. Butter and sugar the inside of the ring and begin layering the lady finger mixture and cheese mixture with the last layer being the lady fingers at the top. Refrigerate for 2-3 hours. Press the layers for the top onto the center of the plate. Drizzle some more Kahlua into the center of the dessert and garnish chocolate sauce and extra lady fingers.



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"A Culinary Journey"

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