

Chef

Catch of the Day

From casual to upscale, a veritable ocean of seafood delights. With wine pairings by Marlene Rossman.



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BRAZILIAN SHRIMP PIZZA

Culinary Visions Panel, www.culinaryvisions.org

Yield: 12 6" pizzas

4½ T. olive oil, divided
12 oz. onions, chopped
¾ oz. garlic, finely chopped
12 oz. tomatoes, chopped
1½ t. fine sea salt, divided
¼ t. white pepper
3 oz. coconut milk
3 large eggs, in shell
36 21/25-count raw shrimp, shelled, deveined
and halved lengthwise
3 lbs. frozen puff pastry sheets, thawed
Chopped parsley for garnish, as needed

Method 1) To prepare sauce, heat 3 T. olive oil in a sauce pan over medium heat. Sauté onion and garlic until softened, about 5 minutes. Add tomatoes, ¼ t. salt and white pepper; cook until softened, about 5 minutes. Add coconut milk; continue to cook until sauce thickens slightly, about 5 minutes longer. Allow to cool. 2) Cook whole eggs in barely simmering water for 5 minutes; drain and chill to stop cooking. Shell eggs and chop coarsely; add to sauce. 3) To prepare pizzas, roll puff-pastry sheets into 15-in. squares. Cut 2 7-in. rounds from each square. Fold edges ½ inch inside to create a raised outer edge. Chill on parchment-lined baking sheets until ready to bake. 4) Combine halved shrimp with remaining olive oil and remaining salt. Marinate for 30 minutes at room temperature or 1 to 2 hours in the cooler. 5) For each pastry round, spread with 2 oz. Brazilian sauce; top with 6 marinated shrimp halves. Bake at 400°F until pastry is golden brown and crisp, about 20 minutes. Garnish each pizza with chopped parsley. Wine pairing: Biohof Pratsch Gruner Veltliner 2010, Austria.