



# WHOLE STRIPED BASS

## WITH BONIATO MASH AND CRABMEAT SOFRITO SAUCE

**Yield: 12 Portions**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

<b>Ingredients</b>	<b>Amount</b>
<b>Crabmeat Sofrito Sauce</b>	
Green peppers, julienned	1 ea.
Spanish onion, julienned	1 ea.
Garlic, chopped	1 Tbsp.
Olive oil, Spanish	1 oz.
Tomato paste	1 Tbsp.
Lime juice	1 oz.
Fresh orange juice	2 oz.
Sherry vinegar	1 oz.
Brewed soy sauce	1 oz.
Bay Leaf	2 ea.
Tomato, chopped	1 ea.
Cilantro, chopped	½ bunch
Crabmeat	1 lb.
<b>Boniato Mash</b>	
Boniato	1 ½ lb.
Milk	½ cup
Butter, softened	½ Tbsp.
Salt	to taste
<b>Striped Bass</b>	
Striped bass	2 ea. (2 lb.)
Flour	1 cup
Salt	½ Tbsp.
Canola oil	

### Method

1. In a large skillet, sauté peppers, onion, and garlic with olive oil until brown, then add tomato paste, lime juice, orange juice, sherry vinegar, soy sauce and bay leaf.
2. Reduce for 15 minutes on low heat, then mix in tomato, cilantro and crabmeat.
3. Set aside for fish.
4. Cut the boniato in quarters.
5. Bring pot of water to a boil.
6. Cook until soft; drain; mash with a mixer or by hand.
7. Add the milk, butter, and salt.
8. Clean the fish and leave whole, or if desired, deboned and filet.

9. Dust the fish with flour and salt to taste.

10. Deep fry until golden brown.

**To Plate**

1. Place a small amount of boniato mash in the center of the plate.

2. Top with striped bass and spoon the crabmeat sofrito sauce onto the fish.

3. Garnish with cilantro.

Source: © Asia de Cuba, Maria Manso

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# LAMB MEDALLIONS

## WITH SOY-MUSTARD GLAZE



**Yield: 24 Portions**

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<b>Ingredients</b>	<b>Amount</b>
<b>Soy-Mustard Glaze</b>	
Brewed soy sauce	1 cup
Dijon-style mustard	1/2 cup
Minced garlic	1/4 cup
Lemon juice	2 1/2 Tbsp.
Dried thyme leaves	4 tsp.
Minced ginger root	1 Tbsp.
Black pepper	2 tsp.
Fresh rosemary, chopped	2 tsp.
Boneless lamb loin chops, cut in half, trimmed	12
Vegetable oil	as needed
Veal stock	2 qts.
Unsalted butter	4 oz.
Chopped fresh tarragon leaves	as needed
Salt and pepper	as needed
<b>Eggplant Marmalade</b>	
Globe eggplant	4 lbs.
Brewed soy sauce	1/3 cup
Light brown sugar	2 oz.
Balsamic vinegar	1/4 cup
Minced garlic	1/4 cup
Minced ginger root	1/4 cup
Fresh tarragon leaves, chopped	2 Tbsp.
Dark sesame oil	2 Tbsp.
Fennel seed, ground	2 tsp.
Salt	as needed

### **Method**

1. In a bowl, whisk together all glaze ingredients. Chill until service.
2. Gently reheat 1/4 cup Eggplant Marmalade (see recipe below).
3. In a saute pan, heat vegetable oil over medium heat. Sear 1 piece of lamb, about 2 minutes per side. Pour off oil, if necessary.
4. Brush lamb with 4 teaspoons Soy-Mustard Glaze. Place in a 350 degree F oven about 5 minutes or until medium rare. Remove lamb from pan; keep warm.
5. Deglaze pan with 1/3 cup veal stock; reduce until slightly thickened. Whisk in 1 teaspoon butter and a pinch of tarragon. Season to taste with salt and pepper.
6. Slice lamb into 3 medallions. Mound Eggplant Marmalade in center of plate; arrange lamb around it. Spoon reduced glaze over lamb.

### **Eggplant Marmalade**

1. Prick eggplants several times with a fork or knife; place on a sheet pan. Roast at 350 degrees F for 30 to 40 minutes or until eggplant collapses. Remove from oven; cool. Peel and cut into 1/3-inch dice.
2. Combine soy sauce, brown sugar, vinegar, garlic, ginger, tarragon, sesame oil, and fennel in a large saute pan. Heat to a simmer. Stir in eggplant; simmer 5 to 10 minutes to blend flavors. Season to taste with salt. Chill until service.

Source: Chef Gary Danko



# GRILLED LEG OF LAMB

MARINATED IN SOY SAUCE, BALSAMIC VINEGAR, MUSTARD AND OLIVE OIL



Serving Suggestion

[CLICK HERE FOR VIDEO 1](#)

[CLICK HERE FOR VIDEO 2](#)

**Yield: 6 Portions**

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Ingredients	Amount
Shallot, minced	¼ cup
Garlic, minced	1 Tbsp.
Rosemary	1 Tbsp.
Olive oil	¼ cup
Dijon mustard	1 Tbsp.
Balsamic vinegar	¼ cup
Soy sauce	2 Tbsp.
Salt	1 tsp.
Black pepper, coarsely cracked	1 tsp.
Leg of lamb, de-boned and butterflied to uniform shapes	1 ea
<b>Sauce for Lamb</b>	
Veal stock	1 ½ cup
Basil, chopped	1 Tbsp.
Rosemary	½ tsp.
Butter, cold	1 tsp.

## Method

1. Combine all ingredients for the marinade in a zip top bag. Add the lamb, press out excess air and seal top. Make sure marinade completely covers lamb; refrigerate 24 hours.
2. Preheat grill. Drain lamb of any excess marinade and reserve the leftover marinade for the sauce. Strain if desired.
3. Grill the lamb to desired doneness. Let the lamb rest for 5 – 10 minutes.
4. Prepare the sauce: Heat the veal stock in a sauce pot over medium heat. Add the reserved marinade and bring to a simmer. Simmer 3 – 5 minutes. Add the basil and rosemary and adjust the seasoning. Whisk in the cold butter.
5. Slice the lamb, reserving all meat juices and adding them to the sauce.
6. Portion the lamb and serve with sauce as needed.

Source: © The Culinary Institute of America



# HOT & SOUR SOUP



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**Yield: 24 Servings**

[> DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

Ingredients	Amount
Pork Butt, julienned	1 lb.
<b>Marinade</b>	
Chicken broth	1 gal.
Firm tofu, julienned	1 lb.
Bamboo shoots, julienned	1 cup
Carrots, julienned	1/2 cup
Fresh shiitake mushrooms, julienned	1/2 cup
Celery, julienned	1/2 cup
Kikkoman Soy Sauce	1 cup
Distilled white vinegar	1/2 cup
White pepper	1 Tbsp.
Cornstarch paste	1 cup
Eggs, beaten	6 ea.
Oriental sesame oil	2 Tbsp.
Green onions, chopped	4 ea.

## Method

1. In a bowl, lightly beat 1 egg. Mix in 1 tablespoon each Kikkoman Soy Sauce, dry sherry, cornstarch, and vegetable oil; cover and refrigerate this marinade unless using immediately.
2. Combine pork with the marinade in a bowl; mix well and set aside. Bring chicken broth to boil. Add pork, tofu, bamboo shoots, carrots, mushrooms, and celery. Return to boil, stirring lightly to separate pork shreds.
3. Stir in soy sauce, vinegar, and pepper. Taste soup and adjust seasonings. While simmering, slowly stir in enough cornstarch paste to make mixture the consistency of creamed soup. Slowly drizzle eggs into broth in thin stream. When egg curds set, gently stir in sesame oil. Garnish each serving with green onions.

Source: Chef Lawrence Chu



# HONG KONG CHICKEN



**Yield: 24 servings**

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<b>Ingredients</b>	<b>Amount</b>
<b>Chicken Marinade</b>	
Kikkoman soy sauce	3/4 cup
Sugar	10 oz.
Boneless, skinless chicken breasts	12 lbs.
Vegetable oil	as needed
<b>Peanut Sauce</b>	
Coconut milk	3 qts.
Creamy peanut butter	1 1/4 tsp.
Sesame oil	1 1/2 cups
Kikkoman soy sauce	1 1/3 cups
Honey	3/4 cup
Lime juice	1/2 cup
Finely chopped ginger	4 oz.
Finely chopped cilantro	1/4 cup
Red pepper flakes	1 Tbsp, 1 tsp
<b>Pasta</b>	
Dry angel hair pasta	3 lbs.
Vegetable oil	1 1/2 cups
Red bell peppers	3 lbs.
Button mushrooms	1 lb., 8 oz.
Finely chopped garlic	1/2 cup
Sliced scallions	3 oz.
Bean sprouts, sliced scallions, and cilantro sprigs	as needed

## Method

### To make marinade:

1. In a bowl, combine soy sauce and sugar; set aside. Cut chicken into 1-inch pieces and place chicken in non-reactive container. Pour marinade over chicken; turn to coat. Cover and refrigerate 2 to 3 hours.

### To make sauce:

1. In a bowl, whisk together coconut milk, peanut butter, sesame oil, soy sauce, honey, lime juice, ginger, cilantro, and pepper flakes until well blended. Cover and refrigerate.

### To cook pasta:

1. In a saucepan, cook pasta according to package directions. Rinse with cold water; drain. Cover and refrigerate.

2. Cut peppers into thin strips and thinly slice the mushrooms.

3. For each serving, to order: in a large skillet or wok, heat 1 tablespoon oil over medium-high heat until hot. Stir-fry 8 ounces chicken 4 to 5 minutes or until no longer pink in center. Remove from pan; set aside.

4. In the same skillet, add 2 ounces bell peppers, 1 ounce mushrooms, 1 teaspoon garlic and 1/8 ounce scallions; stir-fry 4 to 5 minutes or until vegetables are barely tender.

5. Stir in chicken and 3/4 cup Peanut Sauce. Gently stir in 3 ounces cooked pasta; cook until pasta is heated through and sauce is absorbed.

6. Garnish with bean sprouts, scallions, and sprigs of cilantro, if desired.

Source: Lilly's Dim Sum, Then Some (Memphis, TN)



# CORN AND SCALLION FRITTERS

## WITH TOMATO CHUTNEY



**Yield: 8 portions**

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<b>Ingredients</b>	<b>Amount</b>
<b>For Tomato Chutney</b>	
Oil	1 Tbsp.
Onion, minced	½ cup
Garlic, minced	1 Tbsp.
Ginger, minced	2 Tbsp.
Jalapeno, seeded	1 Tbsp.
Tomatoes, cored and chopped	5 ea. (1 lb.)
Raisins	¼ cup
Red wine vinegar	2/3 cup
Brown sugar	¾ cup
Soy sauce	1 tsp.
Salt	1 tsp.
Lemon juice	2 tsp.
<b>For Corn Fritters</b>	
Flour	2 cup
Baking powder	¼ tsp.
Salt	2 tsp.
Sugar	3 Tbsp.
Egg	2 ea.
Milk	1 cup
Sour cream	½ cup
Corn, about 6 ears of corn, cooked until tender, kernels cut from cob	4 cups
Scallions, sliced thin	½ cup

### Method

1. Heat oil in non-reactive saucepot. Add onion and sauté until translucent. Add garlic, ginger, and jalapeno; sauté 1 minute more. Add tomatoes and cook until the juices start to come out. Add the raisins, vinegar, brown sugar, soy sauce and salt. Bring mixture to a low simmer and cook slowly until mixture is very thick, about 40 minutes. Add 2 teaspoons lemon juice
2. Reserve until needed at room temperature.
3. For the corn fritters, preheat fryer to 350 degrees. Combine flour, baking powder, salt and sugar together in a bowl. Whisk together eggs, milk, and sour cream until a smooth mixture is formed; stir in corn and scallions.
4. Test fritter batter by carefully spooning some of the batter into the hot oil. If mixture breaks apart add more flour to tighten mixture. Ideal fritters are light, puffy, cooked throughout and golden brown.
5. Serve fritters hot with tomato chutney on the side.

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# FRENCH ONION STEAK



**Yield: 24 servings**

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Ingredients	Amount
Au Jus sauce or beef broth	3 cups
Kikkoman Lite Soy Sauce	1 1/2 cups
New York strip steaks (10-12 oz. each)	24
Salt and black pepper	as needed
Vegetable oil	1 1/2 cups
Caramelized onions	6 cups
Gruyere cheese, thinly sliced	1 lb. 14 oz.
Chives, fresh, chopped	1 1/2 cups
<b>Caramelized Onions</b>	
Spanish onions	4 lbs.
Butter	8 oz.
Garlic, minced	2 oz.
Black pepper	1/2 tsp.
<b>Au Jus Sauce</b>	
Beef stock	1 qt.
Roast beef pan juice	2 cups
Water	1 cup
Kikkoman Soy Sauce	1 cup

## Method

1. In small saucepan mix Au Jus Sauce or broth and soy sauce; heat and keep warm.
2. For each serving, to order: Season 1 steak with salt and pepper, and coat with 1 tablespoon oil.
3. Grill or pan-fry to desired doneness, turning once.
4. Top with 1/4 cup caramelized onions (recipe below) and cover with 1 1/4 ounces cheese.
5. Place in salamander. Melt and brown cheese lightly.
6. Plate steak. Ladle 3 tablespoons au jus mixture over the steak. Garnish with 1 tablespoon chives.

## Carmelized Onions

1. Thinly slice 4 pounds Spanish onions.
2. Melt 8 ounces butter in a large saute pan. Add onions, 2 ounces minced garlic and 1/2 teaspoon black pepper.
3. Cook over medium heat, stirring often, until onions are browned and soft.
4. Mix in 2/3 cup Kikkoman Lite Soy Sauce. Keep hot.

Source: Chef Tim Cushman



# MANGO-SOY GLAZED DUCK BREAST



**Yield: 24 Portions**

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Ingredients	Amount
<b>Mango Soy Glaze</b>	
Kikkoman Soy Sauce	3 cups
Mango puree	1 1/2 cups
Rice wine vinegar	3/4 cup
Sugar	1/3 cup
Sambal oelek or chili paste	3 Tbsp.
Duck breasts, boneless, skin on	24 ea.
Salt	as needed
Black pepper	as needed

## Method

1. In medium saucepan, combine soy sauce, mango puree, vinegar, sugar, and sambal oelek. Simmer 40-45 minutes, or until reduced to 4 1/2 cups; refrigerate until needed.

2. Score skin of 1 duck breast at 1-inch intervals in crosshatch pattern without cutting meat; season with salt and pepper. Saute skin side down over medium heat, until skin is browned and crisp. Turn and saute flesh side until lightly browned.

3. Brush both sides with Mango-Soy Glaze; transfer to 350 degree oven, skin side down. Cook for 3 minutes, brush both sides with glaze and turn breast over. Cook 3 minutes more, or until desired doneness; let rest at least 2 minutes before slicing.

Serving suggestion: Serve with plantain and taro root puree or wilted Swiss chard. Fan slices on plate and drizzle with additional warm Mango-Soy Glaze.

Source: Chef Mark Arriola



# PORK TENDERLOIN DOBLADOS

**Yield: 24 servings**

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<b>Ingredients</b>	<b>Amount</b>
<b>Soy-Lime Marinade</b>	
Kikkoman Soy Sauce	1 cup
Vegetable oil	1 cup
Lime juice	1/2 cup
Honey	1/2 cup
Garlic, finely minced	2 oz.
Bay Leaves, crumbled	8
Thyme leaves, dried	1 tsp.
Black pepper	1/2 tsp.
<b>Pinto Bean Sauce</b>	
Vegetable oil	3/4 cup
Onions, chopped	14 oz.
Garlic, minced	2 1/2 oz.
Pinto beans, canned, drained	3 lbs., 8 oz.
Chicken stock	6 cups
Jalapeno peppers, minced	3 Tbsp.
Cumin, ground	1 Tbsp.
Black pepper	1/2 tsp.
<b>Doblados</b>	
Pork tenderloins	8 lbs.
White corn tortillas (7 inch)	48
Pinto bean sauce (see below)	12 cups
Salsa verde	6 cups
Salsa cruda	3 cups
Iceberg lettuce, shredded	3 lbs.
Parmesan cheese, grated	8 oz.
Tomatoes, chopped	as needed

## **Method**

### **Soy-Lime Marinade**

1. In a bowl, whisk Kikkoman Soy Sauce, vegetable oil, lime juice, honey, garlic, bay leaves, thyme, and black pepper.

### **Pinto Bean Sauce**

1. In a large saute pan, heat vegetable oil. Add chopped onions and garlic; saute until soft.
2. Mix in pinto beans, chicken stock, jalapenos, cumin, and black pepper. Bring to boil; reduce heat and simmer 7 minutes. Cool slightly. Puree in a blender until smooth, adding stock if needed to reach sauce consistency.
3. Adjust seasoning with salt and additional black pepper and jalapeno, as needed. Keep sauce warm.

### **Doblados**

1. In hotel pan, pour marinade over pork; cover and refrigerate at least 30 minutes or up to 2 hours. Discard marinade.
2. Grill pork until cooked throughout. Keep warm.
3. For each serving, to order: Over open flame, lightly char 2 tortillas on both sides. Plate tortillas.
4. Thinly slice 4 ounces of pork; arrange 2 ounces on half of each tortilla. Fold tortillas to make tacos.
5. Ladle 1/2 cup warm Pinto Bean Sauce over tacos. Top with 1/4 cup salsa verde; 2 tablespoons slas cruda; 2 ounces lettuce and 1 tablespoon cheese. Garnish with chopped tomatoes.

Source: Chef Tim Cushman



# SZECHWAN CHILI



**Yield: 24 Portions**

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Ingredients	Amount
Peanut oil	3 Tbsp.
Beef or pork, ground	4 lbs. 8 oz.
Red bell pepper, cut in medium dice	9 oz.
Green bell pepper, cut in medium dice	9 oz.
Onion, cut in medium dice	1 lb. 2 oz.
Minced garlic	3 Tbsp.
Minced ginger root	3 Tbsp.
Kikkoman Lite Soy Sauce	1 1/2 cups
Tomatoes, diced	5 1/4 cups
Kidney beans, drained	5 cups
Tomato sauce	2 3/4 cups
Five-spice powder	1 1/2 tsp.
White pepper	1 Tbsp.
Chili powder	6 Tbsp.
Wasabi powder	1 Tbsp.
Asian chili paste	6 Tbsp.
Asian sesame oil	3 Tbsp.
Green onions, thinly sliced	1 1/2 cups
White sesame seeds, toasted	1/3 cup

## Method

1. In deep saute pan, heat oil and brown meat; drain and reserve liquid.
2. In same pan, sweat red and green bell peppers, onion, garlic, and ginger in reserved liquid without browning.
3. Add soy sauce, tomatoes, kidney beans, and tomato sauce; bring to a boil.
4. Add remaining chili ingredients; lower heat and simmer 1 hour.

Source: Chef Lawrence Weiss, CCC, CCE



# SPICY CHICKEN AND PLANTAINS

## OVER RICE

**Yield: 24 Portions**

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Ingredients	Amount
<b>Spicy Peanut Sauce</b>	
White wine or chicken broth	3 cups
Kikkoman Soy Sauce	1 cup
Creamy peanut butter	1 cup
Thai hot chili sauced	4-8 oz.
Paprika	¼ cup
Grated ginger	2 oz.
Celery salt	1 tsp.
Boneless, skinless chicken breasts	5 lb.
Vegetable oil	1 cup
Butter	2 oz.
Ripe plantains, peeled and cut into ½ inch thick slices	12 ea.
Hot cooked white rice	24 cups

### Method

1. To make Spicy Peanut Sauce: In saucepan, combine ingredients over medium heat, whisking occasionally. Heat 1 to 2 minutes or until peanut butter is melted. Remove from heat; set aside.
2. Grill chicken until done. Cut into ½-inch thick slices; add to sauce, stirring to coat. Cover and refrigerate 1 hour.
3. Meanwhile, in large rondeau, heat oil and butter over high heat until hot. Fry plantains, turning to brown both sides; remove from pan. Remove any remaining oil and burned bits from the rondeau; add chicken with sauce and plantains. Heat through.
4. Transfer to hotel pan. Cover and hold at 150°F in a food warmer until service.
5. To serve, plate 1 cup rice; top with 1 cup chicken mixture.



# FRUIT & NUT CHARLOTTE

## WITH WARM CARAMEL SAUCE



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**Yield: 24 Servings**

**What soy sauce can do to a dessert is nothing short of remarkable. The toasty, nutty, caramelized flavors of Brewed Soy Sauce marry perfectly with the nuts, dried fruit, and buttery toasted bread in this dish. Chef Selz's soy-enhanced caramel sauce goes with all kinds of other desserts too - especially those made with coffee, ginger, or vanilla.**

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Ingredients	Amount
Butter	2 cups
White bread	72 (sliced)
Eggs	12
Granulated sugar	1 1/2 cups
Whole milk	3 quarts
Brewed soy sauce	1/3 cup
Vanilla extract	1 Tbsp.
Ground cinnamon	1 1/2 tsp
Dried cranberries	1 1/2 cups
Raisins	1 1/2 cups
Dates, pitted & cut	1 1/2 cups
Walnuts, toasted & chopped	1 1/2 cups
<b>Caramel Sauce</b>	
Granulated sugar	3 cups
Water	1 1/2 cups
Brewed soy sauce	1/3 cup
Lemon juice, strained	1 cup
Vanilla extract	1 Tbsp.
Butter	1 1/2 cup

## **Method**

### **Fruit & Nut Charlotte**

1. Butter 24 eight-ounce ramekins, using 8 tablespoons of the butter. In a large saute pan, melt remaining butter and brown bread until golden on both sides. Cut 48 circles of bread the same diameter as ramekins. Trim crusts from remaining bread and cut into rectangular pieces to fit the sides of the ramekins. Place a bread circle in the bottom of each ramekin and line sides with rectangles of bread.
2. Whisk eggs and sugar together until blended; whisk in milk, soy sauce, vanilla, and cinnamon. In a separate bowl, toss together cranberries, raisins, dates, and walnuts. Place 1/4 cup fruit mixture in each ramekin; place bread circles on top and press down gently to moisten bread. Let stand at least 10 minutes.
3. Place ramekins in shallow hotel pan; add hot water to come 3/4 up sides of ramekins. Cover pan with foil and bake in 350° oven for 30 minutes. Remove foil and bake 30 minutes more, or until top slices of bread are browned and custard is set. Cool before unmolding. Top Charlotte with Carmel Sauce and fruit garnish.

### **Caramel Sauce**

1. In a heavy saucepan, heat sugar over medium heat, stirring occasionally, until it caramelizes to a rich golden brown. Remove from heat and cool for 1 minute; slowly pour in water. Return pan to heat, add soy sauce and lemon juice and simmer until caramel dissolves and sauce is syrupy. Add vanilla and butter; simmer until butter is melted and sauce is smooth. Hold warm or refrigerate until service; reheat over a hot water bath.

Source: Chef Andrew J. Selz, CEC



# TROPICAL CEVICHE

## ON CRISPY PLANTAIN CHIPS



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**Yield: 12 Portions**

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Ingredients	Amount
Halibut, small dice	2 lb.
Cilantro, chopped	1 ea.
Red onion, small dice	1 ea.
Poblano pepper, roasted, cleaned 2 ea. and diced	1 ea.
Mango, diced	1 ea.
Papaya, diced	1 ea.
Avocado, diced	1 ea.
Lime juice, freshly squeezed	3/4 cup
Orange juice, freshly squeezed	1 1/2 cup
Kikkoman soy sauce	1 Tbsp.
Green Plantains	2 ea.

### Method

1. Place fish in mixing bowl.
2. Add all ingredients.
3. Cover and refrigerate over night.
4. Make the plantain chips. Slice the plantains thinly using a mandoline. Fry in 325 degree oil until crispy but not browned. Drain on paper towel and salt.
5. Season the ceviche with salt, and serve with plantain chips.

Source: © Asia de Cuba, Maria Manso



# GRILLED CALAMARI SALAD

## WITH CHILI-SOY SAUCE DRESSING AND TEMPURA FRIED NORI



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**Yield: 4 Portions**

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Ingredients	Amount
Calamari, cut into 1 ½ -inch pieces	1 lb.
Soy sauce	¼ cup
Lime juice	2 Tbsp.
Rice wine vinegar	1 Tbsp.
Garlic	1 tsp.
Ginger	1 tsp.
Chili flakes	½ tsp.
Sugar	1 ¼ tsp.
Sesame oil	½ tsp.
Coconut cream	2 Tbsp.
Sesame seeds	1 tsp.
<b>Tempura Fried Nori</b>	
Rice flour	1 cup
Water, cold	1 cup
Nori sheets, cut into strips	2 ea.
<b>Salad</b>	
Carrots, peeled, thinly sliced	¼ cup
Cilantro leaves	½ cup
Daikon sprouts	1 cup
Frisée, cut into 2-inch lengths	1 cup
Red onion, sliced thin	¾ cup

### Method

1. Preheat fryer to 350 degrees. Heat a grill to very hot.
2. Combine the soy sauce, lime, vinegar, garlic, ginger, chili, sugar, and sesame oil together in a bowl. Divide the mixture in ½ into two bowls. Add the calamari to one bowl. Let marinate 30 minutes.
3. To the remaining bowl, add the coconut cream and sesame seeds.
4. Remove calamari from marinade and grill until lightly charred, about 15-20 seconds on each side. Remove when cooked and hold warm.
5. Make tempura batter by combining the rice flour and water until a light batter is formed. Dip in seaweed strips and fry until crispy and golden brown; remove to blotting paper and hold warm.
6. Combine carrot, cilantro, daikon, frisée and red onion along with reserved vinaigrette. Toss well and adjust seasoning as needed. Add calamari and toss to combine.

7. Portion salad on plates and garnish with tempura nori strips.

Source: © The Culinary Institute of America

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# BEET AND GOAT CHEESE SALAD

## WITH SOY-WHITE TRUFFLE OIL VINAIGRETTE



**Yield: 24 servings**

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Ingredients	Amount
<b>Soy-White Truffle Oil Vinaigrette</b>	
Brewed soy sauce	3/4 cup
Lemon juice	1/3 cup
Balsamic vinegar	3 Tbsp.
White truffle oil	3 Tbsp.
Olive oil	1 1/2 cups
Salt and pepper	to taste
<b>Roasted Beets</b>	
Baby beets, tops trimmed	9 Lbs.
Water	3 cups
Olive oil	3/4 cup
Salt	1/4 cup
Watercress	1 Lb. 8 oz.
Shallots, finely diced	6 oz.
Salt and pepper	to taste
Goat cheese, fresh	3 Lbs.

### Method

#### Soy-White Truffle Oil Vinaigrette

1. In a bowl, whisk together soy sauce, lemon juice, vinegar, truffle oil and olive oil; season to taste with salt and pepper. Vinaigrette can be chilled for up to 1 month. Whisk or shake well before using.

#### Roasted Beets

1. Place beets in large shallow baking pan; add water, oil, and salt. Cover with aluminium foil.
2. Bake at 350 degrees F for 30 to 40 minutes or until tender. Cool; peel and cut into equal wedges.
3. Dress with 1 1/2 cups of Soy-White Truffle Oil Vinaigrette. Chill until service.

#### For each serving, to order:

1. Toss 2 cups watercress and 2 teaspoons shallots with just enough Soy-White Truffle Oil Vinaigrette to coat very lightly, about 1 tablespoon.
2. Season to taste with salt and pepper.
3. Place in the middle of the plate; arrange 1/2 cup roasted beets around and on top of the watercress. Crumble 2 ounces goat cheese in small pieces over salad.

Source: Chef Douglas Keane



# SEARED SESAME CRUSTED TUNA CARPACCIO

## WITH SOY SAUCE AIOLI



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**Yield: 4 Portions**

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Ingredients	Amount
<b>Soy Sauce Aioli</b>	
Soy sauce, reduced to 2 tablespoons	1/3 cup
Egg yolk	1 ea.
Garlic, minced	1 1/2 tsp.
Lemon juice	1 Tbsp.
Dry mustard	1/2 tsp.
Olive oil	3/4 cup
<b>Seared Tuna</b>	
Ahi Tuna, trimmed to a rectangle 1.5-inch by 1.5-inch by 6-inch	1 lb.
Soy sauce	1 tsp.
Sesame seeds	1/2 cup
Vegetable oil	1 Tbsp.
Cucumber, English, julienned	1 cup
Daikon sprouts	1 cup
Pickled ginger, cut in 1" pieces	1/4 cup
Red onion, fine julienne	1/4 cup
Scallions, sliced on thin bias	4 ea.
Cilantro, leaves	1/4 cup
Sesame oil	1 tsp.
Rice wine vinegar	2 Tbsp.
Soy sauce	1 Tbsp.
Sugar	1 tsp.
Thai bird chili, sliced	1 tsp.

### Method

1. Make soy sauce aioli by combining soy sauce reduction in a food processor with egg yolk, garlic, lemon juice, and dry mustard. Blend mixture until very foamy, about 1 minute.
2. Gradually blend in the oil until a thick mayonnaise is formed. Sieve sauce through a fine strainer; store in a squirt bottle and reserve chilled.
3. Season tuna with soy sauce and roll tuna in sesame seeds until completely coated. Heat a heavy skillet over high heat until just hot. Add the oil.
4. Sear tuna until sesame seeds are browned, about 30 seconds on each side. Remove tuna to a plate cover and chill until needed.
5. Just before service make the salad. For the dressing: combine sesame oil, vinegar, soy, chili, and sugar.
6. For the salad: place the cucumber, daikon sprouts, pickled ginger, red onion, cilantro and scallions in a bowl. Add the dressing and toss to combine well.

7. Adjust seasoning as needed.

8. Using a sharp slicing knife, cut tuna into thin slices. Evenly portion slices onto chilled plates. Arrange prepared salad in center of slices and garnish with sprouts.

9. Drizzle reserved aioli over tuna and salad before serving.

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# TIRADITO NIKKEI

**Yield: 4 Portions**

[> DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

<b>Ingredients</b>	<b>Amount</b>
Fish stock	1 cup
Dashi konbu, piece (3-inch by 3-inch)	1 ea.
Fluke fillets	4 ea.
Juice of yuzu lime	15 ea.
Brewed soy sauce	2 Tbsp.
Rocoto paste	1 Tbsp.
Cilantro, chopped	1 Tbsp.
Chives, chopped	1 Tbsp.
Lemon olive oil	2 Tbsp.
Sugar	1 ½ Tbsp.
Ponzu vinegar	1 Tbsp.
Salt	to taste
Ginger, grated	2 tsp.
Baby corn	1 cup
Anise seeds	1 tsp.

## Method

1. Bring the fish stock to a boil, turn the heat off and add the piece of dashi kombu. Cover and let stand for 10 minutes. Cool it down.
2. Slice the fish into very fine strips, no more than 1-inch wide, 3-inches long and ½-inch or less thick, and place in a dish, with the strips overlapping each other.
3. Press the limes in a bowl, combine the juice with the rest of the ingredients. Add the fish dashi stock and a piece of ice.
4. Season the fish with salt and cover with the ceviche sauce.
5. Serve immediately with fresh baby corn cooked with sugar and anise seed.



# GARLIC SHRIMP TACOS

## WITH ORANGE-CILANTRO SALSA AND BLACK BEAN SALAD



**Yield: 24 servings**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

<b>Ingredients</b>	<b>Amount</b>
<b>Orange-Cilantro Salad</b>	
Tomatoes, diced	13 oz.
Oranges, peeled, seeded, diced	11 oz.
Red onion, diced	2 1/2 oz.
Green onion	1 1/2 oz.
Cilantro, chopped	1 oz.
Kikkoman Lite Soy Sauce	6 Tbsp.
Cumin, ground	1 1/2
Black pepper	1/2 tsp.
<b>Black Bean Salad</b>	
Black beans, canned	4 lbs. 4 oz.
White vinegar, distilled	1 1/2 cups
Red bell peppers, diced	10 oz.
Kikkoman Lite Soy Sauce	1/2 cup
Green onions, chopped	2 oz.
Garlic, minced	2 tsp.
Cumin, ground	2 tsp.
Black pepper	1/4 tsp.
Jalapeno, minced	as needed
<b>Tacos</b>	
Tiger shrimp, peeled and deveined	6 lbs.
Kikkoman Soy Sauce	3/4 cup
Garlic, minced	4 oz.
Orange juice	6 Tbsp.
Black pepper	3/4 tsp.
Salt	1/2 tsp.
Vegetable oil	1 1/2 cups
White corn tortillas (7 inch)	48
Avocados, diced	3 lbs.
Iceberg lettuce, shredded	1 lb.
Orange wedges	24 ea.
Cilantro sprigs	24 ea.

## **Method**

### **Orange-Cilantro Salsa**

1. In a bowl, mix diced tomatoes, oranges, red onion, green onion, cilantro, soy sauce, cumin, and pepper. Season with salt.
2. Cover and refrigerate at least 30 minutes for the flavors to blend.

### **Black Bean Salad**

1. In a bowl, mix black beans, vinegar, bell peppers, soy sauce, green onions, cilantro, garlic, cumin, and black pepper.
2. Cover and refrigerate 1 hour to blend the flavors. Season with minced jalapeno and salt, to taste.

### **For the Tacos**

1. In a bowl, mix shrimp with soy sauce, garlic, orange juice, pepper, and salt. Cover and refrigerate at least 10 minutes or up to 8 hours.
2. For each serving, to order: In small skillet over medium-high heat, heat 1 tablespoon oil. Add 4 ounces drained shrimp to the skillet; toss just until opaque throughout. Remove from heat; set aside.
3. Over open flame lightly char 2 tortillas on both sides. Fill each tortilla with 1 ounce avocado, half the shrimp, 2 tablespoons Orange-Cilantro Salsa and 1/4 cup lettuce.
4. Fold over tortillas to make tacos and plate with 1/2 cup Black Bean Salad. Garnish with an orange wedge and a cilantro sprig.

Source: Chef Tim Cushman



# STEAK FAJITAS



**Yield: 24 servings**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

<b>Ingredients</b>	<b>Amount</b>
Beef skirt, top round, or flank steak	9 lbs.
Kikkoman soy sauce	2 cups
Lime juice	1 2/3 cups
Onions, chopped	8 oz.
Garlic, minced	1 1/2 oz.
Red pepper flakes	2 Tbsp.
Flour tortillas (6-inch)	72 ea.
Lettuce, shredded	1/2 cup
Guacamole	1/3 cup
Salsa cruda	1/3 cup
Sour cream	1/3 cup
Cheddar cheese, shredded	1/3 cup
Black olives, sliced	3 Tbsp.
Green onions, sliced	3 Tbsp.
Bell pepper, chopped	3 Tbsp.

## Method

1. Slice beef across grain into long, thin strips (about 1/8 inch thick).
2. In hotel pan, combine soy sauce, lime juice, chopped onions, garlic, and pepper flakes; add meat strips. Cover and refrigerate at least 20 minutes or up to 24 hours.
3. Drain and discard marinade.
4. For each serving, to order: grill 6 ounces of the beef and marinade. Warm 3 tortillas. Serve beef on sizzle platter; accompany with tortillas and toppings.

Source: Kikkoman



# GRILLED SHRIMP

## WITH AVACADO, SWEET CORN, AND SOY RELISH



**Yield: 24 servings**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

Ingredients	Amount
<b>Marinated Shrimp</b>	
Lime juice	1 1/2 cups
Olive oil	1 1/2 cups
Honey	1/3 cup
Kikkoman soy sauce	1/3 cup
Large shrimp (16/20 count), peeled and deveined	6 lbs.
<b>Avocado, Sweet Corn and Soy Relish</b>	
Fresh sweet corn kernels	3 lbs.
Red onion, diced	1 lb.
Olive oil	1 1/2 cups
Lime juice	3/4 cup
Kikkoman Soy Sauce	3/4 cup
Cilantro, chopped	1/3 cup
Garlic, minced	2 Tbsp.
Avocados, peeled, pitted and diced	6 ea.
Cilantro sprigs	as needed

### Method

1. To make Marinated Shrimp: In non-reactive bowl, combine lime juice, oil, honey and soy sauce. Add shrimp; turn to coat. Cover and chill 30 minutes.
2. To make Avocado, Sweet Corn and Soy Relish: In bowl, combine all ingredients except avocado. Gently fold in avocado.
3. For each serving, to order: Grill 4 ounces (4 to 5 each) Marinated Shrimp over medium-high heat about 2 minutes per side or until pink and cooked through. Plate.
4. Spoon 2/3 cup Avocado, Sweet Corn and Soy Relish over shrimp; garnish with cilantro sprigs.

Source: Chef Helene Kennan



# BRAISED SHIITAKE MUSHROOMS

## WITH MUSTARD SAUCE



**Yield: 4 Portions**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

Ingredients	Amount
Oil	1 Tbsp.
Onion minced	¼ cup
Garlic	1 tsp.
Ginger	1 tsp.
Soy sauce	¼ cup
Oyster sauce	1 Tbsp.
Mirin	2 Tbsp.
Chinese cooking wine	¼ cup
Vegetable broth	1 cup
Shiitake mushrooms, stems trimmed	1 lb.
Cornstarch, dissolved in 1 tsp. of water	½ tsp
Powdered mustard, dissolved in ½ tsp. water	1 tsp.

### Method

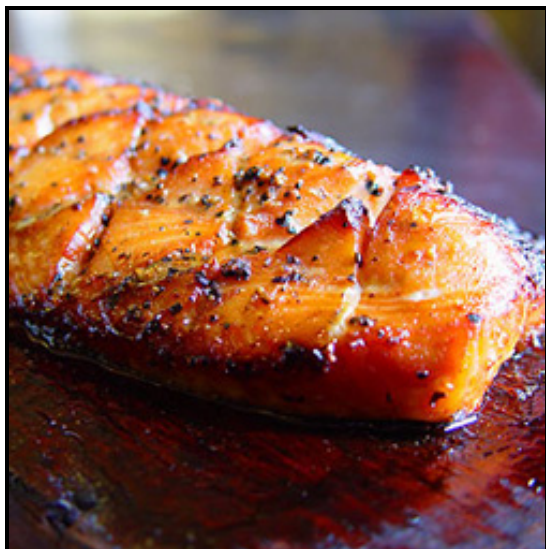
1. Heat oil in a medium size saucepot; add onion and sauté until onion is soft and wilted, about 3 minutes.
2. Add garlic and ginger; sweat for 1 minute more.
3. Add soy sauce, oyster sauce, mirin, wine, and vegetable broth. Bring to a simmer stirring with a wooden spoon.
4. Add mushrooms and simmer until very tender about 20 minutes.
5. Remove mushrooms; simmer remaining liquid until reduced by half.
6. Add cornstarch solution and cook, stirring until sauce boils and is lightly thickened.
7. Dissolve mustard with cold water to make a paste. Add mustard to sauce and stir to incorporate well.
8. Serve mushrooms with warm mustard dipping sauce on side.

Source: © The Culinary Institute of America



# WOOD ROASTED SALMON

## WITH A BROWN SUGAR, SOY SAUCE AND PEPPER GLAZE



[CLICK HERE FOR VIDEO](#)

**Yield: 6 portions**

**Cook this dish only in a well-vented kitchen or it will smoke everything out.**

[> DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

Ingredients	Amount
Salmon fillet, skin on, bones and scales removed	1 ea.
Cedar or oak plank, untreated, cut 8-inches wide by 2 ½-feet	
Ginger, minced	1 ½ Tbsp.
Dry mustard	¼ cup
Salt	1 Tbsp.
Brewed soy sauce	2 Tbsp.
Brown sugar	¼ cup
Black pepper, coarsely cracked	½ Tbsp.
Limes, more as needed	2 ea.

### Method

1. Preheat oven to 350°F.
2. Place salmon on a platter and score fillet surface into deep 1-inch diamonds stopping short of the skin.
3. Combine ginger, mustard, salt, soy sauce, sugar and pepper together to form a paste. Spread paste over salmon.
4. Place board on a baking tray and transfer to oven until lightly smoldering, about 20 minutes. Remove board and place salmon on top. Return back into oven and bake until salmon is cooked throughout, glazed and lightly browned, about 20 -25 minutes.
5. Serve on the board garnished with wedges of lime.

Source: © The Culinary Institute of America



# CUBAN BLACK BEAN SALAD

**Yield: 24 Servings**

**Latin flavors are heating up, and this colorful "Nuevo Latino" salad, made from canned beans and frozen corn, is profitable, quick-to-prepare, and deliciously versatile. Soy Sauce helps bring out the earthy flavor of the black beans and makes a tasty complement to the garlic and cumin. Try it in vinaigrettes and dressings of all kinds; you'll be amazed at the difference a splash of Brewed Soy Sauce can make.**

**> [DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)**

<b>Ingredients</b>	<b>Amount</b>
Black beans, cooked and drained	4 lb. 4 oz.
White vinegar	1 1/2 cups
Red bell pepper, diced	10 oz.
Kikkoman Lite Soy Sauce	1/2 cup
Green onion, chopped	2 oz.
Cilantro, chopped	3/4 oz.
Garlic, minced	2 tsp.
Cumin, ground	2 tsp.
Black pepper	1/4 tsp.
Jalapeno	as needed

## **Method**

1. Blend all ingredients except jalapeno.
2. Store refrigerated for at least 2 hours to marinate
3. Serve with diced jalapeno as desired.



# OYSTERS

## WITH SOY, GINGER, GARLIC, AND CHILI



**Yield: 4 Portions**

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Ingredients	Amount
Malpeque oysters	12 ea.
Soy sauce	3 Tbsp.
Ginger, minced	1 tsp.
Garlic, minced	¼ tsp.
Red Thai bird chili, sliced or minced fine	3 ea.
Lime, juiced	1 Tbsp.
Scallions, sliced very fine	¼ cup

### Method

1. Wash and shuck the oysters and loosen them from the shells, making sure not to lose any oyster liquor. Cover oysters and chill until service.
2. Combine soy sauce, ginger, garlic, chili and lime in a bowl; stir to combine. Reserve chilled.
3. Just before service, arrange the oysters on chilled plates. Stir scallions into soy sauce mixture. Spoon some of the soy sauce mixture over each oyster before serving, and serve the rest of the sauce on the side.

Note: When selecting oysters, choose oysters that do not have a strong briny flavor.

Source: © The Culinary Institute of America



# THAI PEANUT NOODLES



**Yield: 24 Servings**

**As Asian flavors continue to top the takeout charts, hot and cold noodle dishes are the next big thing. They provide great flavor appeal and holding, while keeping food costs low. This cold peanut noodle salad, made with Brewed Soy Sauce, can be prepared with chicken, or with a variety of other ingredients, including prawns, grilled pork, tofu, Chinese black mushrooms, or crisp-tender blanched vegetables.**

**> [DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)**

Ingredients	Amount
<b>Peanut Dressing</b>	
Creamy peanut butter (room temp.)	2 1/2 cups
Kikkoman Lite Soy Sauce	2 1/2 cups
Thai sweet chili sauce	2 1/2 cups
Distilled white vinegar	1 1/4 cups
Sugar	9 oz.
Vietnamese chili-garlic sauce	1/3 - 1/2 cup
Oriental sesame oil	3 1/2 Tbsp.
Garlic, finely minced	2 Tbsp.
Vegetable oil	2 1/2 cups
Cooked spaghetti, chilled, drained	13 lbs. 8 oz.
Boneless, skinless chicken breasts, grilled, julienned	2 lbs.
Mung bean sprouts	2 lbs.
Water chestnuts, chopped	1 lb. 2 oz.
Green onions, sliced	12 oz.
Cilantro, chopped	6 oz.
Sesame seeds, toasted	8 oz.

## Method

1. Whisk peanut butter and Kikkoman Lite Soy Sauce together. Add chili sauce, vinegar, sugar, chili-garlic sauce, sesame oil, and garlic to mixture and blend thoroughly.
2. Gradually whisk vegetable oil until mixture is emulsified (yield: 12 cups).
3. In large bowl, toss spaghetti with Peanut Dressing and remaining ingredients except sesame seeds.
4. For each serving to order, plate 2 1/2 cups spaghetti mixture and sprinkle with 1 tablespoon sesame seeds.



# LOMO SALTADO

**Yield: 6 Portions**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

Ingredients	Amount
Beef tenderloin	2 lbs.
Oil for stir frying and deep frying	as needed
Garlic, minced	1 tsp.
Aji smooth, finely chopped	2 tsp.
Salt and freshly ground pepper	to taste
Cumin, ground	1 pinch
Red onions, sliced	1 lb.
Red wine vinegar	
Tomatoes, sliced lengthways	1 lb.
Yellow potatoes, large, peeled and cut into sticks	2 lb.
Ajies amarillo, sliced finely	3 ea.
Soy sauce	2 Tbsp.
Cilantro, chopped	2 Tbsp.

## Method

1. Cut meat into ½-inch (1 ¼ cm) wide strip or into goujonettes.
2. In a large pan or wok, heat enough oil to cover the base and, over medium heat, sauté garlic and aji smooth for 2 minutes. Raise the heat, add meat and brown all over. Season with salt, freshly ground pepper and a pinch of ground cumin.
3. Remove the meat from the pan along with the juices so as to keep it moist. Set aside.
4. Add a little more oil to the pan if necessary and stir-fry onion until barely soft, about 1 minute. Season with salt and pepper, add a few drops of vinegar and continue stir frying until it has evaporated, about another minute. The onion should still have some bite. Remove onion from the pan, set aside and repeat procedure with tomato.
5. In a separate skillet, deep fry potato slices until just slightly golden. Remove with a slotted spoon, drain on kitchen towel and season with salt to taste.
6. Return meat, onion and tomato to the wok. Add aji amarillo and soy sauce and cook for ½ minute. Finally add the cooked potato and mix everything together carefully. Garnish with freshly chopped cilantro and serve immediately, accompanied by white rice.

Tips: The same recipe can be followed substituting crawfish tails, fish fillets or chicken fingers for the meat



# LECHON MACERADO

## CON FRUTAS AL PISCO

**Yield: 8 Portions**

[>DOWNLOAD THE RECIPE COLLECTION: \(216Kb Adobe Acrobat PDF file\)](#)

Ingredients	Amount
<b>Pisco</b>	
Pisco	2 cups
Raisins	½ cup
Dried apricots	½ cup
Pitted prunes	¼ tsp.
<b>Pork</b>	
Leg of pork	4 lb.
Garlic, minced	½ Tbsp.
Freshly ground pepper	1 Tbsp.
Cumin	½ tsp.
Aji amarillo paste	4 tsp.
Soy sauce	1 Tbsp.
Sugar	2 Tbsp.
Rosemary	½ Tbsp.
Oregano	½ Tbsp.
Key lime, juiced	1 ea.
Salt	to taste

### Method

1. Place all the pisco ingredients in a sealed jar and let marinate for two weeks.
2. Rub pork leg all over with key lime juice. Set aside to rest for 3 hours. Pre heat oven to 300°F/150°C. Combine all other ingredients in a bowl (except the pisco mixture) and mix well.
3. Place sauce in the base of a roasting pan and lay pork leg on top. Roast for approximately two hours or until juices run clear. Add more liquid to the sauce as necessary to keep it moist but do not baste; the pork should be very crispy on top.
4. Remove from oven and set aside pork leg. Scrape sauce from the roasting pan and blend. Return to a small pan and reheat. Skim the fat from the sauce. Adjust seasoning and add pisco-marinated fruits. Simmer for a few more minutes to heat through and finally add pisco. Remove from heat.
5. Slice pork and serve with warm sauce.

Tips: This recipe also gives spectacular results made with a suckling pig. Adjust the quantities and cooking time accordingly.

Source: Flavio Solorzano Alvarez 2002. All rights reserved.