

Swordfish Macadamia  
With Vanilla bueere Blanc and a tropical fruit relish  
Cooked By: Chef Michael DiAngelo  
Forest Heights Country Club

Ingredients

6\8 oz. Piece of sword  
1 cup of whole macadamia nuts  
1\4 cup of heavy cream  
1\2 cup panko or Japanese bread crumbs  
2 tbs whole soft butter  
Salt and pepper tt (kosher salt and ground black)  
2 oz. Freshly grated Parmesan cheese  
Juice from 1 lemon  
1 tbs fresh parsley flakes

Method

1. Roast the macadamia nuts in a 350° oven for 4-8 min watching closely as not to burn.
  2. At the same time heat the heavy cream in a sauce pan over med. Heat to reduce and thicken
  3. Combine the 2 ingredients into a Cuisinart and pulse, DO NOT PUREE, Mix the nuts and folding in the cream.
  4. Remove from mixer and set in to bowl
  5. Fold in the remaining ingredients little at a time; making sure your consistency is not too loose or runny.
  6. Set topping aside, if being used right away keep out if not refrigerate.
- \*At this point we would want to make the butter and the relish.*

Relish ingredients

1 ea golden ripe pineapple (cored and diced)  
1 ea honeydew or cantaloupe  
3-4-ea kiwis  
1 nub of ginger root  
8 oz. Of orange juice  
1 ea mango  
1-2 papaya  
1 ea fresh jalapeno  
2-4oz. Cornstarchs  
Cold water

Method

1. Dice all of the fruit into a small dice, removing seeds and pits, cores as needed.
2. Heat the orange juice in a small sauce pan
3. Grate the ginger and squeeze the juice in the orange juice
4. Cut the jalapeno in 1\2 and place in the juice mix\*this step may be eliminated or increased as your personal taste with heat need be.

5. *Bring the a boil and make a syrup with the corn starch and water and slowly drizzle it into the juice mix until it starts to thicken, if the mix thickens right away do not use all of the mix*
6. *Set mixture off to the side to cool*
7. *When fruit has been cut and mixture cooled take and fold in the liquid into the fruit to give it some structure and flavor, you may use it all or some depending upon the fruit and the yield you achieved.*

Vanilla Buerre Blanc

Ingredients

*4 cups of white wine  
 1 qt. Heavy cream  
 Tsp white pepper  
 Reserved ginger scraps  
 Tbs shallots  
 1\4 cup of orange juice  
 1-2 ea vanilla bean or 1\4 cup vanilla extract  
 1\2 lb whole butter softened*

Method

1. *Sautee shallots in a touch of butter add white wine in sauce pot.*
2. *Add orange ginger and orange juice*
3. *Bring wine to a boil till all but a little remains*
4. *Add heavy cream and reduce, if you have vanilla extract add at this point, if you have vanilla beans scrape beans reserve beans and add the scraped bean to the cream*
5. *Cook down the cream until it thickens*
6. *When it becomes thick slowly add pieces of butter a little at a time being careful not to add all at one time, as it will break.*
7. *Once all of the butter has been added, strain and fold in the fresh vanilla beans.*
8. *Keep warm, not hot and not cold this is a very delicate sauce, which can break at any time, reserve sauce.*

Time to assemble

1. *Season the sword steak, grill on both sides as to sear and partially cook so nut mix will not burn*
2. *Top fish with mixture not to mound but cover*
3. *Bake at 350© for about 8-12 minutes or until finished.*
4. *Remove from oven and set a pool of sauce on plate, place fish atop then with a slotted spoon top with mixture, this dish goes well with sweet mashed potatoes, or fried plantains, it does not need a vegetable as the relish acts as such.*
5. *Bonappetite*