

**Recipes Created by Bill Morris  
Renowned Executive Chef at  
The Rainier Club, Seattle**

**SAUCES**

**CITRUS-SPANISH OLIVE OIL NAGE**

Serve as a sauce for grilled or poached fish

**Serves 4**

4 tbl.	Orange segments, cleaned, separated from membranes	¼ cp. 2 tbl.	Dauro Spanish olive oil Anise Hyssop (1), chiffonade (herb cut into thin "ribbon-like" strips)
4 tbl.	Orange Sweet Million Heirloom (cherry) tomatoes, quartered	T.T.	Salt and white pepper, ground
2 tsp.	Shallots, minced fine		
¼ cp.	Blood orange juice, fresh		

Note from The Olivar Corp: (1) Anise Hyssop is related to mint and has been described as adding a hint of licorice. It is a great annual plant to grow.

**METHOD:**

1. Place oranges, tomatoes, shallots and juice in a non-reactive saucepan and bring to a gentle simmer. Do not boil!
2. Remove from heat and add oil, seasoning and herbs. Stir gently.

**SMOKED SPANISH OLIVE OIL SABAYON**

Serve with light fish, vegetable or meat dishes, such as a  
Warm Beet Salad with Walnuts or Yuzu Poached Oysters

**Serves approx. 4**

2 1 ounce	Egg Yolks Sugar	¼ cp.	Dauro Spanish Olive Oil, placed in a pan and cold smoked for 1 hour (2)
1 tbl.	Yuzu Citrus Juice (1) (Japanese citrus fruit)	1 tbl.	Sweet cicely, minced fine (3)
1 tbl.	Shallots, minced fine		
½ cp.	Champagne, dry (4)	T.T.	Salt and white pepper, ground

**Notes:** (1) For Yuzu, go to the Japanese store, Sanko, located at 730 Queen St. West, Toronto (west of Bathurst) - (416) 703- 4550. Yuzu has a wonderful unique citrus flavor, perhaps somewhat in between lemon and lime. (2) substitute unsmoked Dauro oil (3) Sweet cicely is similar to aniseroot, and somewhat similar to fennel. (4) substitute dry, white wine such as Pinot Grigio for champagne. (Of course, substitutes will create a very tasty version but not Bill's excellent version!)

## METHOD:

1. Place egg yolks, sugar, yuzu and shallots in a stainless steel bowl and whisk quickly over simmering water until very light and doubled in volume, approximately 10 minutes or so. Do not let get too hot or burn.
2. Wisk in champagne (or as a substitute dry white wine) while still over simmering water.
3. Remove from heat and whisk in oil quickly to taste. Season and add minced sweet cicely.

## FISH

### SPANISH OLIVE OIL POACHED ORANGE MARLIN or SWORDFISH

**Serves 4**

4	Orange Marlin or Swordfish filets, cleaned, <b>6 ounces each</b>	4 tsp.	Shallots, minced fine
1 qt.	Dauro Spanish extra virgin olive oil	4 tsp.	Chervil, chopped fine
½ cp.	Edamame beans, fresh, shelled (soybeans)	4 tbl.	Dauro Spanish extra virgin olive oil
½ cp.	Orange cauliflower, picked to obtain small heads, blanched	4 tbl.	Brown poultry jus (cooking juices from roasted chicken, sieved)
½ cp.	Hedgehog mushrooms, cleaned well, sautéed (or chanterelle mushrooms)	T.T.	Fleur de Sel de Guerande (French sea salt), and white pepper
		4	small bunches of micro celery or other palate cleansing green of choice

**Notes:** (1) For edamame beans, go to the Japanese store, Sanko, located at 730 Queen St. West, Toronto (west of Bathurst) - (416) 703- 4550.

## METHOD:

1. Season marlin and sear in a sauté pan in olive oil to brown on each side quickly.
2. Heat olive oil in deep sauce pot to approximately 200 degrees.
3. Place fish in oil and cook for approximately 7-8 minutes or until just barely done. Heat edamame, cauliflower and shallots gently in olive oil. Add chervil and season.
4. Place mixture in center of large deep bowl. Place fish on top.
5. Drizzle poultry jus around dish over oil.
6. Heat mushrooms and place a small pile on top of fish with micro celery.
7. Sprinkle fleur de sel over fish.

## DESSERTS

### LEMON-OLIVE OIL CAKE

12 3/4 oz.	Flour, all purpose	10 oz.	Sugar, granulated
2 tsp.	Baking powder	1	Lemon juiced
1 tsp.	Baking soda	1	Lemon zest
1 ¼ tsp.	Kosher salt	10 oz. (vol.)	Spanish Dauro olive
8	Eggs		oil, extra virgin

#### METHOD:

1. Preheat convection oven to 350 degrees.
2. Line 12 3 ½ in. x 2 in. stainless steel molds with evoo. Place on silpat lined sheet pan. Sift flour, baking powder, and soda. Stir in salt.
3. Beat eggs and sugar on high speed to ribbon. Beat in juice and zest.
4. On low speed, mix in dry ingredients and oil alternatively in 3 successions, (beginning with and ending with dry mix and scraping down bowl after each time).
5. Divide batter amongst molds.
6. Bake 8-10 minutes or until sponge springs back when pressed in.
7. Cool in molds 10 minutes, then remove.

### SPANISH OLIVE OIL GELATO

3 cp.	Milk, whole	Pinch	Fleur de Sel
1 cp.	Heavy Cream	6 oz. (vol.)	Dauro Spanish extra virgin
8 oz.	Sugar, granulated, divided		olive oil,
1 ½	Lemons, zested (see below)	A/N	Vanilla Powder
6	Egg Yolks		

#### METHOD:

Note: zest a lemon by running it over a cheese grater, or you can use a vegetable peeler on it (just peel off the outer layer without trying to take the pith with it, and then chop it finely, as you would mince garlic.)

1. Place milk, cream, half of sugar and zest in non-reactive saucepan and bring just to a boil. Remove and set aside.
2. Whisk yolks with remaining sugar, salt and olive oil.
3. Temper in warm milk mixture. Strain.
4. Cool. Freeze.