

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Grilled Prawns with Chorizo, Masa and Corn Salsa

BY CHEF DAKOTA WEISS OF SWEETFIN, LOS ANGELES

(Serves 4)

Creamy Masa Ingredients

3 cups chicken stock

3 tsp. salt

1 cup masa (dried)

¼ cup heavy cream

4 tbsp. butter

6 oz. manchego cheese
(shredded)

Salsa Morita Ingredients

¾ cup grapeseed oil

¾ oz. arbor chile, stemmed

¾ oz. guajillo chile, stemmed
and seeded, cut into pieces

10 black garlic cloves,
peeled and minced

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and minced

1 tbsp. white wine vinegar

1 tbsp. brown sugar

¾ oz. cumin seeds, toasted

Salt to taste

Chorizo and Prawns Ingredients

8 U8 prawns

8 oz. chorizo

Corn Salsa Ingredients

1 cup baby tomatoes
(cut in half)

2 each poblano peppers
(grilled with skins peeled off
then cut into long strips)

1 bunch cilantro (chopped)

¼ cup extra virgin olive oil

1 each lime (juice and zest)

Salt to taste

Creamy Masa Directions

Bring the chicken stock to a boil and slowly whisk in the masa, making sure there are no lumps. Turn your heat down to low and let it simmer until the masa is cooked. Always stirring it so it does not burn on the bottom.

Once the masa is cooked, add the butter, cream and cheese.

Check your seasoning and adjust as needed.

Salsa Morita Directions

Combine oil with chiles and place over medium heat and let simmer for about 7 mins. Do not let them burn.

Remove from the heat and cover. Let them cool. Once it's cooled blend them with the rest of the ingredients to a paste.

Season with salt to taste.

Chorizo and Prawns Directions

Take the chorizo out of the casing and cook in a pan until crispy.

Save the oil.

Clean and shell the prawns. Toss prawns into the reserved chorizo oil and season with salt. Grill until cooked, about 4 minutes on each side.

Corn Salsa Directions

Shuck and clean the corn. Brush with olive oil and season with salt and pepper.

Grill until well charred. Cut the corn off of the cob.

Add the corn, tomatoes, poblanos, cilantro into a bowl and mix with the extra virgin olive oil. Season with salt, lime juice and zest. Mix well.

To Serve

In a bowl, scoop in the hot masa. Top off with the grilled prawns.

Add the corn salsa and crumble cotija all over, if desired. Spoon the salsa mortis all over. Add the cooked chorizo.