



CHEF'S PROFILE

Ted Peters
Executive Chef
Azurea

Beginnings: A native of Connecticut, executive chef Ted Peters has enjoyed a culinary career that has taken him from London to the U.S. Virgin Islands, where he was executive chef at Caneel Bay on St. John. Most recently, he was chef at Aqualina at Sunny Isles, Miami Beach. He also has worked at Loew's Hotel on South Beach, the Savoy Hotel in London, The Ritz-Carlton on Amelia Island and in Boston, and the Mansion on Turtle Creek in Dallas.



Food Philosophy: How did he get interested in the locivore movement? "When I moved to The Ritz-Carlton at Amelia Island, I saw how culture and family came together in comfort foods. It was not only the food, but the care that went into making it. The ingredients follow a path that tell a story. When I moved to Miami, I found great organic farms in Homestead and that continued on St. John, where there were organic farms and I was buying fish off the dock from fishermen. I wanted to continue that philosophy here."

Influences in creating the Azurea menu:

"It's a seasonal menu and I use the finest ingredients I can find. I have worked with a lot of French chefs -- mostly from Provence -- and I like to use fresh herbs, olive oil. I like to keep the integrity of the food and not bury the flavor. I call it First Coast Cuisine."

Chef Peter's recipe for Coriander Dusted Chilean Sea Bass, Spiny Lobster and Mango Gastrique with Coriander Emulsion

MAKES 4 SERVINGS

Chilean Sea Bass

4 4-5 ounce Chilean sea bass filets
Salt and pepper to taste
2 tablespoons toasted and ground coriander, mustard and fennel seed, white peppercorn
2 ounces grape seed oil
2 shallots, shaved
Dollop of soft butter

- Season sea bass with sea salt and toasted coriander dust.
- Add grape seed oil to medium hot pan and sear fish on both sides.
- Add shaved shallots and dollop of butter and place in a 350 oven for 4 minutes.

Sweet Potato Puree

3 sweet potatoes, peeled and cubed
Dollop of butter
4 ounces cream
1 cinnamon stick, toasted and ground
Salt and pepper

- Simmer sweet potatoes in salted water. When tender, place in ricer and whip in soft butter and cream.
- Season with cinnamon, salt and pepper.
- Place in piping bag and reserve for plating.

Florida Lobster and Mango Gastrique

4 ounces olive oil
2 shallots, shaved
6 cloves garlic, shaved
2 jalapeño peppers, diced
4 limes, juiced
6 tablespoons light brown sugar
8 ounces spiny lobster meat, roasted, shelled, diced
2 ripe mangoes, diced in 1/2-inch cubes
Dollop of soft butter
2 tablespoons chopped cilantro

- Over medium-high heat sauté shallots, garlic and jalapeños in olive oil.
- Deglaze with lime juice.
- Whisk in light brown sugar until syrup consistency.
- Add spiny lobster meat, diced mangoes and cilantro.



Coriander Emulsion

1 bunch cilantro, chopped
2 tablespoons coriander seeds, toasted
Olive oil
Salt and pepper

- Blanch and shock cilantro, drain well.
- Blend with toasted coriander seeds and olive oil.
- Season with salt and pepper and strain through cheesecloth.
- Reserve in squeeze bottle for plating.
- Right before plating, add lobster, mango, cilantro and butter until emulsified.

Herb Salad

2 cups micro-herb salad mix
Olive oil
Salt and pepper

Plating

Place 2 ounces Sweet Potato Puree in center of dish and spoon Lobster-Mango Gastrique around sweet potatoes. Place seared Sea Bass in center. Garnish with sweet potato chips, an herb salad, cilantro glush (velvety tips of cilantro leaves), and coriander emulsion.