

Created by: Debra C. Argen

Aioli Restaurant Le Meriden Cancun



Executive Chef Yann Giacomoni of Le Meriden Cancun Resort & Spa is in the Chefs' Recipes Spotlight.



Executive Chef Yann Giacomoni of [Le Meriden Cancun Resort & Spa](#) has had a fascinating career having had the opportunity to work at many of the Le Meridien hotels around the world including Bali Indonesia, Noumea New Caledonia, Cairo Egypt, and in the United States in San Diego and Newport Beach, as well having worked for Sofitel Minneapolis before joining Le Meridien Cancun Resort & Spa in 2004.

In May 2005, I stayed at the beautiful beachside Le Meridien Cancun Resort & Spa, where I not only enjoyed Chef Yann's creations at the **Aioli Restaurant** and at a cocktail reception for the grand opening of **Luxury Avenue**, but I had the opportunity to meet with Chef Yann and learn more about this interesting chef. Chef Yann grew up in the South of France in Nice and obtained his culinary training from the Lycée de Nice, France. Since then, his culinary adventures have taken him around the world. Read about **Luxury Avenue** in our **Events** section.

At the **Aioli Restaurant**, I enjoyed his recipes for **Roast Magret Duck (Magret De Pato Rostizado, Pure De Camote Con Pasitas y Ron y Salsa De Mango Agridulce)** and a **Cream of Lobster with Cornmeal Ravioli**, (**Crema de Langosta y Ravioles de Maiz Tostado**), which he generously shares with Luxury Experience Magazine and provides the recipes in both English and Spanish. Read about dinner at **Aioli Restaurant** in our **Restaurants** section.



Roast Magret Duck, Sweet Potato Puree with Raisins and Rum and Bittersweet Mango Sauce
2 Persons

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Ingredients:

2 pieces Magret duck, 220 grams each
5 grams Fines herbes
1 ounce Extra virgin olive oil
Salt and pepper, to taste

Preparation: Marinate the duck with oil and fines herbes, salt and pepper, saute in a pan and finish cooking in the oven it is until done.

Sweet Potato Puree:

180 grams Yellow sweet potato, diced
35 grams Raisins
2 ounces White rum
5 ounces Cream
40 grams Butter
Salt and white pepper, to taste

Preparation: Boil water with salt, pepper and butter. Add the cubed sweet potato and cook until tender. Drain and puree. Add the cream, the raisins and the rum and season to taste.

Garnish:

40 grams Pumpkin
40 grams Carrots
80 grams Asparagus
120 grams Mango
40 grams Shallots
30 grams Butter
Salt and white pepper, to taste

Preparation: Saute the vegetables with shallots, butter, salt and pepper. Slice the mango ½ cm thick and cut in the shape of a triangle. Form a napoleon interspersing the mango and the vegetables.

Sauce:

40 grams Puree of mango, (scrape mango from the peel and puree)
12 ounces Duck juice
6 ounces Port
5 grams Thyme
1 Bay leaf
20 grams Sugar
2 ounces Mango Liqueur
20 grams Butter
35 grams Shallots

Preparation: Saute the shallot, laurel and thyme with butter, then add the sugar and cook until it forms a clear caramel. Flambe with the mango liqueur, add the mango puree and the Port, and reduce with duck juice, boiling until it reaches the desired consistency, and finish with butter.



Cream of Lobster and Cornmeal Ravioli

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6 Persons

Ingredients:

500	grams	Lobster meat
1	kg	Lobster shells and heads
60	grams	Leeks
60	grams	Celery
200	grams	Carrots
60	grams	White onion
40	grams	Garlic
2		Bay leaves
5	grams	Thyme
70	grams	Plum tomatoes
50	grams	Tomato paste
8	ounces	White wine
4	ounces	Brandy
80	grams	Unsalted Butter
12	ounces	Whipping cream
50	grams	Turnips

Salt and pepper to taste

Preparation: First bake the lobsters until they are still a little green and when you can begin to smell the odor. Next cut the vegetables and saute with butter, bay leaves and thyme, add the lobster shells and continue cooking. Add the tomato paste and the plum tomatoes, and then flambe it with the Brandy, pour in the white wine and let it reduce, then add the baked lobster meat and let it come to a boil. Add the cream and seasonings, blend and strain.

Filling:

160	grams	Cornmeal (maiz for making tortillas)
60	grams	Red pepper roasted, diced
40	grams	Lobster meat, shredded
5	grams	Parsley, chopped
2	ounces	Extra virgin olive oil
35	grams	Shallots, minced
25	grams	Garlic, minced

Salt and pepper, to taste

Preparation: Saute the lobster meat with olive oil, shallots and garlic, add the cornmeal and the peppers and cook, and then add the parsley, salt and pepper.

Ravioli:

200	grams	flour
2		eggs
1		pinch of salt

Preparation: Place the flour on a worktable, make a hole in the center of the flour, and add the eggs and salt to the center and mix the ingredients together. Knead the ingredients for approximately for 10 minutes. Roll the pasta out and cut with a 5 cm diameter cutter. Place the filling in the center of the ravioli, brush the outside rim of the ravioli with egg yolk and cover with another piece of ravioli, and seal the edges of the ravioli together.

You may also enjoy our other articles on Cancun in the **Destinations, Hotels & Resorts, Restaurants, Liquor Cabinet, Travel News, Spas and Events** sections.

For additional information on Cancun, please visit the [Cancun Convention & Visitors Bureau](#).

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