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## Xtabay Restaurant Recipes - Puerto Morales, Mexico

Executive **Chef Santiago Kantun** of **Xtabay Restaurant** at **[Ceiba del Mar Beach & Spa Resort](#)** in the **[Riviera Maya, Mexico](#)** shares an exciting taste of the region with his recipes for a sumptuous four-course menu.



I had the opportunity to meet with Executive Chef Santiago Kantun during my stay at Ceiba del Mar Beach & Spa Resort in May 2008, where I experienced his creative cuisine at Xtabay Restaurant. Chef Santiago Kantun was born in Telchaquillo, Yucatan, Mexico and his culinary focus is creating haute Mexican food with Maya elements, with a result that is not only beautifully prepared, but also in keeping with the resort's focus on showcasing the Maya culture.

Chef Kantun graciously shares his recipes for a four-course menu that will whet your appetite until you can travel to the Riviera Maya to personally experience his imaginative menu.

### The Menu

Seafood Soup with Curry, Risotto, and Cashews

Roasted Duck Salad and Jicama Marmalade

Beef Tenderloin with Mushrooms, Goat Cheese, and Sundried Tomatoes

served au Jus

Apple Millefeuilles with Vanilla Ice Cream and Lychees

### **Seafood Soup with Curry, Risotto, and Cashews**

#### Ingredients:

200

Grams (7 ounces)

Mixed seafood

1

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Tablespoon

Fresh cilantro

400

MI (13.5 ounces)

Fish broth

1

Tablespoon

Red curry

2

Teaspoons

Garlic

2

Teaspoons

Shallots

20

Grams (0.7 ounce)

Tomato puree

20

Grams (0.7 ounce)

Diced tomatoes

20

MI (0.7 ounce)

Olive oil

30

MI (1 ounce)

White wine

2

Teaspoons

Salt

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1

Teaspoon

Pepper

1

Tablespoon

Onions

Method: Preheat a pan, add the olive oil, and sauté the shallots and the mixed seafood. Flambé with the white wine. Immediately add the fish broth, tomato puree, red curry, and diced tomatoes. Boil for approximately 15 minutes, and then add some red curry, salt, pepper, and finely chopped cilantro. Serve immediately in a large soup bowl.

### **Roasted Duck Salad and Jicama Marmalade**

#### Ingredients:

150

Grams (5.2 ounces)

Duck Magret

60

Grams (2 ounces)

Jicama

29.5

MI (1 ounce)

White wine

59

MI (2 ounces)

Apple vinegar

2

Bay Leaves (Laurel)

100

Grams (3.5 ounces)

Sugar

15

Grams (0.5 ounce)

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Radicchio

1

Teaspoon

Zambal (Oriental pepper used in Thai and the South of China)

59

MI (2 ounces)

Coconut milk

59

MI (2 ounces)

Olive Oil

1

Parmigiano basket

15

Grams (0.5 ounce)

Arugula

2

Grams (1/2 teaspoon)

Chives

3

Grams (3/4 teaspoon)

Salt

3

Grams (3/4 teaspoon)

Pepper

3

Garlic cloves, minced

1

Lemon

10

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Grams (2 teaspoons)

Leeks, finely chopped

Method: With a knife, make a few cuts on the fat part of the magret, and then sprinkle with sugar. In a very hot pan, sear the magret on both sides, no more than 2 minutes per side. Remove from heat and reserve for another 2 minutes.

Prepare the vinaigrette using the olive oil, vinegar, coconut milk, salt, pepper, and finally the zambal.

Make the jicama marmalade by sautéing jicama in julienne, leeks, onion, and garlic, and then adding the bay leaves, sugar, white wine, and apple vinegar. Bring to a boil to thicken.

Presentation: Arrange the radicchio, arugula, and chives on the previously baked Parmiggiano basket. Place the basket with the greens, the jicama marmalade, the sliced duck, and the vinaigrette in a shot glass.

### **Beef Tenderloin with Mushrooms, Goat Cheese, and Sundried Tomatoes served au Jus**

Ingredients:

200

Grams (7 ounces)

Beef tenderloin

15

Grams (0.5 ounce)

Mushrooms

45

Grams (1.6 ounces)

Goat Cheese

15

Grams (0.5 ounce)

Sundried tomatoes

10

Grams (0.4 ounce)

Baby zucchini

10

Grams (0.4 ounce)

Brussels sprouts

10

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Grams (0.4 ounce)

Baby carrots

5

Grams (1 teaspoon)

Fresh rosemary

20

ml (0.7 ounce)

Olive oil

10

Grams (2 teaspoons)

Garlic

20

Grams (0.7 ounce)

Shitake mushrooms

10

ml (0.3 ounce)

Red wine

5

Grams (1 teaspoon)

Pepper

5

Grams (1 teaspoon)

Thyme

15

Grams (1 tablespoon)

Onion, in brunoise

Method: Place a layer of goat cheese and sundried tomatoes on the beef tenderloin, and then roll it and tie it firmly, add salt and pepper, sear in a pan with olive oil. Place the tenderloin on a baking pan and place in the oven for 15 minutes until the beef is medium rare.

Cook the vegetables and sauté the mushrooms. Deglaze the pan with beef juice, red wine, and then add the rosemary, and season to taste with salt and pepper.

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Presentation: Slice the beef tenderloin, remove string, and place the sliced beef in the middle of the plate. Add the mushrooms and the vegetables. Garnish with fresh rosemary. Use colored oils (green herbal oils, etc) to enhance the presentation.

### **Apple Millefeuilles with Vanilla Ice Cream and Lychees**

#### Ingredients:

6

Golden apples

50

Grams (1.8 ounces)

Butter

300

Grams (10.6 ounces)

Sugar

10

Grams (2 teaspoons)

Cinnamon

20

Grams (0.7 ounce)

Walnuts

10

Grams (2 teaspoons)

Grated lemon

1

Package

Phyllo dough

25

Grams (0.8 ounce)

Icing sugar

500

Grams (17.4 ounces)

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Vanilla ice cream

50

Grams (1.8 ounces)

Lychees

20

Grams (0.7 ounce)

Chocolate

10

Grams (2 teaspoons)

Mint

59

MI (2 ounces)

White wine

30

Grams (1 ounce)

Raisins

Method: Peel the apples, remove the core, and cut into 8 slices. Pre-heat a pan with butter. Sauté the apples, and then add sugar, raisins, cinnamon, and white wine. Cook over low heat for 10 minutes, until the apple juice is reduced to 25%. Once cooked, reserve the filling. Roll out the phyllo dough, cover with melted butter, and repeat 5 times. Fill with the apple mixture, roll it, and brush it with butter. Bake it in the oven for approximately 10-15 minutes. Serve on a plate with vanilla ice cream and lychees.

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**Xtabay Restaurant**

**Ceiba del Mar Beach & Spa Resort**

**Costera Norte Lote 1 S.M. 10**

**Mza 26 CP**

**Puerto Morelos, Quintana Roo, Mexico 77580**

**Telephone:+52 998-872-8060**

**Toll-free:01-800-426-9772 (in Mexico)**

**Toll-free:1-877-545-6221 (United States)**

**Fax:+52-998-872-8061**

**Email:[info@ceibadelmar.com](mailto:info@ceibadelmar.com)**

**[www.CeibadelMar.com](http://www.CeibadelMar.com)**



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For information on **Riviera Maya, Mexico**, please visit the website: [www.RivieraMaya.com](http://www.RivieraMaya.com).

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