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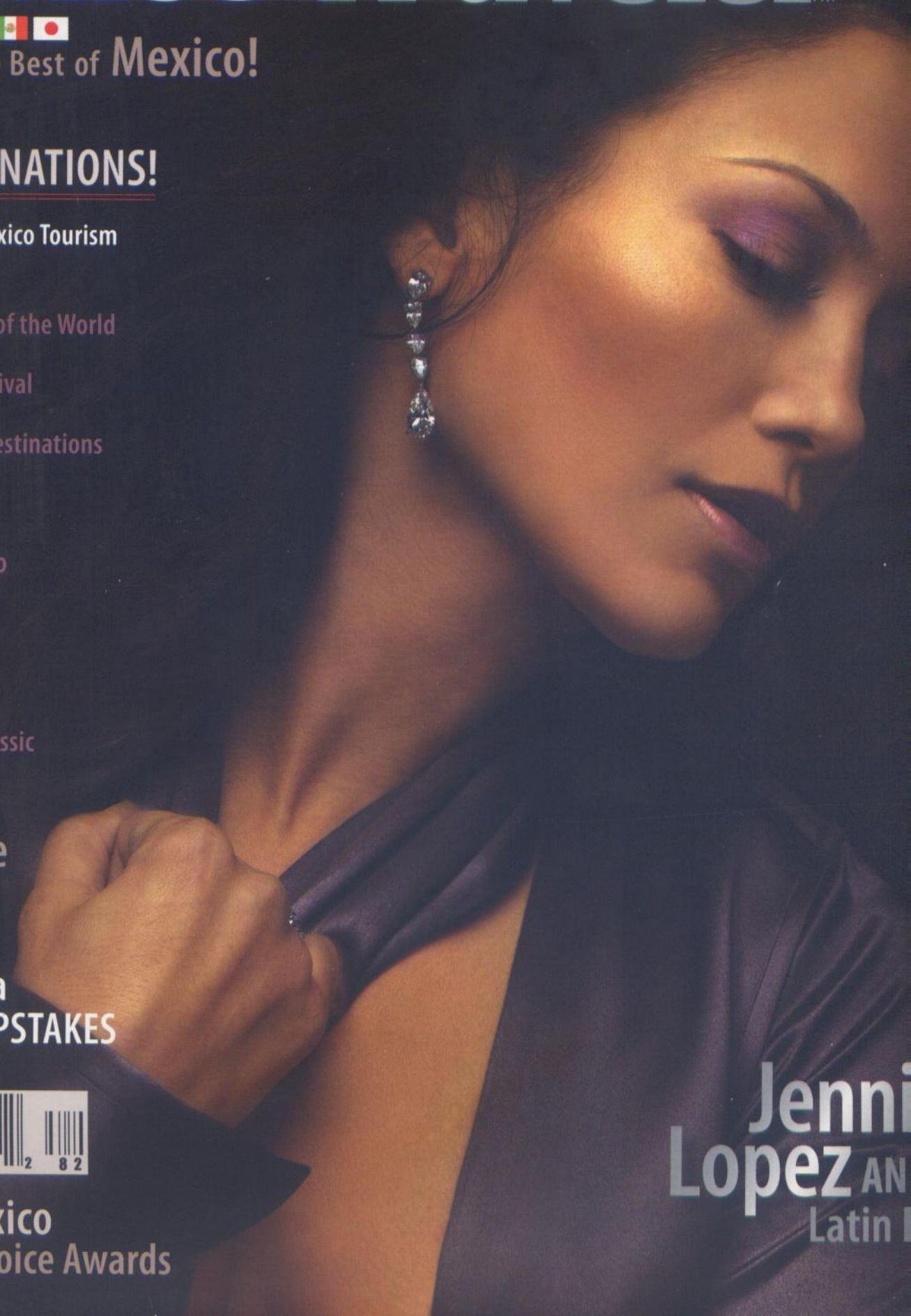
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Café des Artistes - Recipes

Tomato Crusted Salmon With Basil Oil

Serves four

Polenta Provençal

- 2 cups milk**
- 1 cup quick cooking polenta**
- 1/2 cup olive oil**
- 2 slices white onion**
- 2 slices eggplant**
- 6 slices tomato**
- Salt and pepper, to taste**
- 2 tablespoons grated mozzarella cheese**
- 1 tablespoon grated Parmesan cheese**

Bring milk to boil in a saucepan. Add polenta, season to taste and cook over low heat, stirring constantly with a wooden spoon until thickened. Pour into a square baking pan. Refrigerate until firm and cut into 3x3-inch squares.

Heat olive oil and quickly sauté onion, eggplant and tomato until desired firmness; season to taste. Just before serving, place vegetables on top of each polenta square on a baking sheet. Sprinkle with both cheeses and bake at 350 degrees for 15 minutes.

SALMON

- 4 fresh 3-ounce salmon filets**
- 16 cherry tomatoes, finely sliced**
- 40 very small basil leaves**
- 4 tablespoons basil-olive oil**
- Salt and pepper, to taste**
- 4 sprigs fresh tarragon**

On a baking sheet, season salmon to taste. Layer with alternate layers of sliced tomatoes and basil leaves. Season once more and drizzle with olive oil. Broil for approximately 4 minutes; the center of the filet should be rare and the tomato slices browned. To serve: On each plate arrange one polenta square, one salmon/vegetable filet and sprinkle with basil-olive oil. Decorate with fresh tarragon sprigs.

BASIL-OLIVE OIL

- 1 cup basil leaves**
- 1/2 cup extra virgin olive oil**
- Salt and pepper, to taste**

Combine ingredients and blend in blender.

Café des Artistes

by Pa

photo courtesy Café des

A table awaits you at a charming century-old Spanish Colonial mansion on the hill overlooking the Malecón, in the heart of Puerto Vallarta. Café des Artistes offers fine dining at its most elegant; this gourmet restaurant has earned a reputation as one of the most distinguished in Mexico, due to the culinary prowess of owner-chef Thierry Blouet.

Born in Puerto Rico in 1964, Blouet's French parents educated him in France and Mexico—where haute cuisine is an essential ingredient of the Good Life. He comes by his ability naturally, since his paternal grandfather, Max Blouet, spent 30 years as general manager of the renowned George V in Paris. Having cooked in some of the most important kitchens in the world, Blouet's twenty-year culinary career culminated in the most prestigious of all chef awards.

In February 2000 he was admitted to the inner circle of the Maitre Cuisiniers de France and is among only 340 French chefs who hold the title—the highest qualification in the world of gastronomy. An extremely visual chef, his dishes are sensual compositions with colors that enliven the visual, there's a harmony of aromas that tempt the nostrils, subtle textures that excite the mouth and concentrated flavors that enhance the taste. Blouet introduced new concepts to Café des Artistes in 2003. He enlivens the atmosphere of the Costantini Bar with a tapas menu and live music. The traditional a la carte bistro menu is served in the 212-seat restaurant.

The new Thierry Blouet Cocina d'Intimité, an intimate 40-seat venue, includes a conversion kitchen. There, at one seating each day, he serves a prix-fixe chef's signature dining menu. For after-dinner entertainment, he converted another dimly lit space into a Cognac and Cigar Room with a pianist. Blouet also trains and challenges a new generation of chefs at the Café. In the last 10 years, his former chefs, have participated in important national competitions and are in the very top ranks.

Additionally, as a member of the Culinaires de France, Blouet brings together chefs from France, Mexico, Canada and the United States to share and enrich their cooking techniques while maintaining traditional standards. He also promotes important "foodie" fiestas in Puerto Vallarta and Mexico.

As President and Founder of the Vallarta Culinary Festival, which takes place every year, Blouet, with Co-Founder Chef Hebert, stages a 10-day epicurean event to celebrate Puerto Vallarta as one of Mexico's most important culinary destinations. At least 20 world-class kitchens present signature dishes and teach cooking classes, while renowned well-regarded wineries conduct wine tastings. This is a rare chance for local cooks to showcase their craft by working with and learning from famous chefs without leaving Vallarta.

Foie Gras Sautéed With Calvados Apples and Raisins

Serves four

- 3 tablespoons white raisins**
- 1/2 cup calvados**
- 1 green apple**
- 2 tablespoons fresh butter**
- 1 tablespoon sugar**
- 4 slices fresh duck foie gras, cut 1/2-inch thick**
- Salt and pepper, to taste**
- 1/2 cup reduced veal stock**
- 4 slices toasted brioche bread**
- 2 cups fresh arugula and baby lettuce**
- Extra virgin olive oil**
- Salt and pepper to taste**



Combine raisins and calvados; refrigerate for 2 hours.

Peel apple and remove seeds; cut into 16 slices. Melt butter and sugar until lightly browned. Peel and slice apples. For each serving, season foie gras slices with salt and pepper. Heat a non-stick sauté pan, sear the slices for 30 seconds on each side. Remove and add the raisin-calvados marinade, reduce for 30 seconds and add veal stock. Remove stock and reduce for one minute more.

To serve: Place a triangle of brioche on each plate.

Cover with lettuce mix seasoned lightly with salt and pepper to taste. Top with one slice of foie gras per plate, apples on top and cover with raisin sauce.