

Aloha Aina  
\_Maui Lavender Seeded Snapper\_

**Ulu Macadamia Nut Tzatziki and Ho Farm Tomato with Ogo**

Keep Refrigerated until ready to eat

**Maui Lavender Seeded Snapper and Grilled Portobello Mushrooms**

1. Preheat oven to 350F
1. Spray nonstick cooking spray onto an oven safe sheet pan and place your Snapper skin side up on your sheet pan. Add your grilled Portobello Mushrooms to the same sheet pan as your Snapper and cook together.
2. When your oven has reached temperature place your sheet pan with Snapper and Portobello Mushrooms inside and bake for 6-8 minutes. For Medium 10 minutes and for well-done 12 – 15 minutes.
3. Using oven mitts or a towel remove your sheet pan from the oven and let rest on side until you are ready to plate.

**Risotto Ala Milanese**

1. Place the Risotto Ala Milanese in a microwave safe bowl and cover with a damp paper towel.
2. Place in your microwave and heat for 3 minutes and 30 seconds.
3. When your Risotto is done, stir with spoon to make sure that all of the Risotto is hot, if there is still some cold areas, place back in microwave for any additional 30 seconds. Repeat process until completely heated. When Risotto is hot, place on the side until ready to plate.

**Plating Suggestions**

In the center of an 8 or 10 inch plate add a dollop of Ulu Tzatziki to the center of the plate. Then add your desired amount of Risotto Ala Milanese on top of the Ulu Tzatziki. Next add a heaping spoonful of Ho Farm Tomato Ogo on top of your Risotto Ala Milanese followed by a heaping spoonful of your grilled Portobello Mushrooms. Last, gently place your Maui Lavender Seeded Snapper, skin side up, on top of your grilled Portobello Mushrooms.

Voila! Bon Appetit!  
Enjoy!  
Chef Kevin Carvalho



**DEAN & DELUCA**

**HAWAII**