



## Yves Nivesse

Born in the South of France, Yves Nivesse grew up in the kitchen of his family's restaurant; it was there that a love for fine cooking and a passion for food was instilled in him.

At nineteen he decided to learn more about cooking and he went off to work, for the next four years, in the kitchens of two prestigious Relais & Château hotels.

His love for new experiences and his curiosity took him to Cape Town in South Africa where, at just twenty-five, he opened a restaurant with his wife.

His love for travel and for trying new things in the kitchen brought him to accept a new job as chef aboard S/Y *Melek*.

The recipe that he has prepared for Stream, a Mediterranean Mille-feuille, is the confirmation of his vast experience in working with foods from all around the world and in using the freshest ingredients.



# MEDITERRANEAN MILLE-FEUILLE

with roasted red pepper sauce and Sicilian pesto

## INGREDIENTS

### Roasted red pepper sauce

- 4 large red peppers, cut in half lengthways, seeds and membrane removed
- 4 large cloves of garlic skin left on
- 40g of sundried tomatoes
- 1 bunch of thyme
- 6 tbs of extra virgin olive oil
- Salt and pepper to taste
- 4 basil leaves

### Grilled vegetables

- 1 eggplant cut in approx 5mm slices and seasoned with salt
- 2 zucchini, preferably round, also cut in 5mm slices
- Extra virgin olive oil
- 4x5mm slices of Asiago cheese

### Sicilian pesto

- 6 cloves of garlic, peeled
- 1 tsp salt
- Large handful of basil leaves
- 150g blanched almond roughly chopped
- 4 ripe tomatoes, peeled and chopped
- 6 tbs of olive oil

## METHOD

### Roasted red pepper sauce

Preheat the oven to 230°C. Layer the peppers on a roasting tray. Add the garlic, sun dried tomatoes and drizzle with the olive oil. Season with salt and pepper and toss. Roast the peppers in the oven for about 20 minutes, remove the skin and cool. Put aside two halved peppers for the mille-feuille. Skin the garlic and blender all until smooth.

### Grilled vegetables

Grill the eggplant and zucchini on a hot griddle without oil.

### Sicilian pesto

Pound the garlic, salt and basil in a mortar then slowly add the almonds, tomatoes and oil. Work until creamy.

### Traditional pesto

Work salt and basil in a mortar, adding leaves gradually. Add garlic, pine nuts then cheese and slowly add oil to form a creamy consistency.

### TO SERVE

Layer the variety of grilled vegetables to form a mille-feuille stack, adding the pepper sauce between layers. Place the Asiago cheese on the top and secure with a toothpick whilst grilling (don't forget to remove the toothpick before serving). Place under the grill and remove once the cheese starts to soften and slightly brown. Drizzle with the pesto and serve.

### SUGGESTION

Delicious served on a bed of wild grilled asparagus and shredded radicchio salad.

