

18 M.O.M. § 2258, commonly known as The Gamp's Law Law, requires all magical food purveyors to provide evidence that their wares are genuinely produced and not Transfigured into existence. In accordance with this law, this is our recipe disclosure.

Parley Point

Conch Takoyaki

Batter:

- Cooking oil
- 200g flour
- 2 eggs
- 450ml water
- pinch of dashi powder

Filling:

- 100g fresh boiled conch, chopped
- 1 bunch spring onion, chopped
- red pickled ginger, finely chopped
- tempura flakes

Toppings:

- takoyaki sauce
- Kewpie mayonnaise
- Powdered seaweed
- Bonito flakes

1. Combine the batter ingredients in a large bowl.
 2. Place a takoyaki pan on the grill and dispense a small amount of oil in each hole.
 3. Place a piece of conch in each hole, then fill to the top with the batter.
 4. Add the remainder of the filling ingredients to the top of each takoyaki.
 5. After about 2 minutes, use a small skewer to flip each takoyaki. Continue to rotate each ball, ensuring they cook evenly, for about 5 additional minutes.
 6. When cooked through, remove from the pan, let cool slightly, and garnish with the toppings to your taste.
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Plantain Suman

Suman:

- 3 plantains, cut into eights (one cut along each axis)
 - 400ml coconut milk, divided
 - 200g white sugar
 - 4g salt
 - 550g glutinous rice
 - Banana leaves
1. Place rice in a bowl and cover with cold water. Soak for 1 hour and drain well.
 2. Trim banana leaves into 10 x 10 inch squares.
 3. In a pot, combine coconut milk, white sugar, and salt. Stir until sugar and salt are dissolved, then stir in rice.
 4. Cook over medium heat, stirring occasionally, until liquid is absorbed and rice is half-done.
 5. Remove pot from heat and allow rice to cool. Place 3 heaping tablespoonfuls on a banana leaf and shape into logs around a wedge of plantain. Roll banana leaves tightly around the rice to form a log and fold both edges to seal.
 6. In a pot, arrange the suman with the folded side down and add about 1 inch of water. Place a layer of banana leaves over the suman and weight down with a plate. Cover pot with lid.
 7. Over medium heat, cook for about 45 minutes until rice is fully cooked. During this time, prepare the coconut caramel.

Coconut Caramel

- 400ml coconut milk
 - 200g brown sugar
 - 2g salt
1. In a saucepan over medium heat, combine the brown sugar with the remaining coconut milk and salt, whisking together until dissolved.
 2. Bring mixture to a boil. Continue to cook, stirring regularly, for about 20 to 25 minutes or until mixture is reduced and thickened.

Remove suman from the pot. To serve, open the leaves and drizzle with caramel.

Chicken Cashew Satay

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Chicken Satay:

- 500g boneless, skinless chicken breast, diced into 1-inch cubes
 - 125ml coconut milk
 - 15ml fish sauce
 - 10ml red curry paste
 - 5g palm sugar
 - 15g chopped cilantro, some leaves reserved
 - 15g chopped garlic
 - 15g chopped ginger
 - 3g ground turmeric
 - 3g curry powder
 - Salt and black pepper to taste
 - About 10 bamboo skewers, soaked in saltwater
 - 1 lime, cut into wedges
1. Combine everything but chicken thighs, coconut milk, and fish sauce in a bowl.
 2. Mix well, working between fingers to start to macerate the contents.
 3. Combine remainder of ingredients and allow to marinate, refrigerated, for at least 4 hours.
 4. Skewer about 5 inches of chicken on each skewer.
 5. Cook on a hot grill, flipping occasionally.
 6. Baste the skewers with leftover marinade until the chicken is cooked through.

Cashew Sauce:

- 250g coconut milk
 - 50ml red curry paste
 - 125ml cashew butter
 - 15g palm sugar
 - 50ml lime juice
 - Salt to taste
1. Blend all ingredients together.

Cucumber Salad:

- 1 large cucumber, halved and thinly sliced
- 2 shallots, thinly sliced
- 1 small serrano chili, thinly sliced
- 50ml lime juice
- 10g palm sugar
- 15g chopped cilantro

- Salt to taste
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1. Combine all ingredients in a bowl.
 2. Toss together and let sit at room temperature for at least an hour for flavors to meld.
 3. Serve 3 skewers with some cashew sauce, a handful of cucumber salad. Garnish with cilantro and lime wedges.
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Yam Samosas

Dough:

- 250g all-purpose flour
 - 3g salt
 - 5g cumin seeds
 - 60ml vegetable oil
 - 125ml cold water
1. Put all dry ingredients together in a bowl and combine.
 2. Drizzle in oil, working it into the flour, until mixture is mealy.
 3. Add water gradually, continuing to work it in, until it forms a soft dough.
 4. Knead for 1 minute and form into a ball.
 5. Wrap in plastic and set aside at room temperature for 30 minutes.

Yam filling:

- 750g yams, peeled and cut into 1-inch cubes
 - 50ml vegetable oil, plus about 1L for frying
 - 1 chopped onion
 - 5g of each salt, pepper, cumin seeds, mustard seeds, turmeric, garam masala, grated garlic and ginger
 - 2 serrano chiles, finely chopped
 - 50ml lemon juice
 - 50g chopped cilantro
1. Simmer yams in salted water until tender, about 15 minutes. Drain and let cool.
 2. Put 2 tablespoons oil in a heavy skillet over medium heat. Add cumin and mustard seeds.
 3. When seeds are fragrant and beginning to pop, add the rest of the spices and stir for a minute.
 4. Add onions and continue to stir until onions start to brown, about 8-10 minutes.
 5. Add yams and stir everything to coat. Take off heat and let cool, then add lemon juice and cilantro, mixing well and smashing yams.

Cilantro Chutney:

- 50g chopped cilantro
 - 5g chopped ginger
 - 1 green chili
 - 10ml lemon juice
 - 3g ground cumin
 - Sea salt to taste
1. Blend all ingredients well, then let sit for several hours for flavors to meld.

Making the Samosas:

1. Portion the dough into 20 pieces, each weighing 40 grams. Form each into a ball and cover with a damp towel.
 2. Roll each ball into a thin disk, about 15cm in diameter. Cut each disk in half.
 3. Form each half-disk into a cone, and put about 50ml of filling inside. Pinch closed to make a triangle.
 4. Heat the oil in a wok over medium-high heat, and maintain at 350 degrees. Fry samosas on one side until golden-brown, then flip and cook on the other side. Let drain on paper towels and serve hot.
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Red Bean Falafel

Falafel:

- 500g dry red beans
 - 1 small onion, roughly chopped
 - 15g chopped fresh parsley
 - 3 cloves garlic, raw or roasted
 - 10g flour or chickpea flour
 - 5g salt
 - 10g cumin
 - 5g ground coriander seed
 - Pinch of each black pepper, cayenne pepper, and ground cardamom
 - Neutral frying oil
1. Pour beans into a large bowl and soak in cold water overnight.
 2. Drain and rinse well, then place in a food processor with all other ingredients except oil.
 3. Pulse and process until mixture forms a paste. Place mixture into a bowl and refrigerate for 1-2 hours.
 4. Heat up oil in a heavy skillet, and form mixture into small balls. Fry several balls at a time, moving them around so they cook evenly, until golden-brown throughout.
 5. Drain on paper towels and serve warm

White tzatziki:

- ½ a large cucumber
 - 450g Greek yogurt
 - 2 large garlic cloves, minced
 - 10ml extra virgin olive oil
 - 5ml white vinegar
 - 10g minced dill
 - Salt to taste
1. Grate the cucumber and drain through a fine mesh sieve overnight.
 2. Combine all other ingredients in a bowl and refrigerate overnight.
 3. Stir all ingredients together and serve chilled.
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Pigeon Pea Arancini

Arancini:

- 500g arborio rice
 - 2 onions, finely chopped
 - 70g Parmesan cheese, finely grated
 - 1 lemon, juice and zested
 - 30g unsalted butter
 - Olive oil
 - 1 pinch saffron
 - 175ml dry white wine
 - 2L vegetable stock
 - 200g pigeon peas, canned or pre-cooked
 - Salt to taste
 - 150g all-purpose flour
 - 3 large eggs, mixed together
 - 300g breadcrumbs
 - About 1L frying oil
1. Place the vegetable stock in a pot over high heat.
 2. Melt the butter in a pan with the olive oil on low heat and cook the onions until soft.
 3. Turn the heat up to medium and add the rice, stirring to coat and toast every grain. Add the saffron and continue to stir.
 4. Pour in the wine and let it boil away, stirring regularly. Start ladling in the stock, allowing each ladleful to boil away almost entirely before adding more. Continue until the rice is cooked through.
 5. Stir in grated Parmesan, lemon juice, and pigeon peas and let cool, preferably overnight.
 6. Form risotto into balls about the size of billiards. Coat in flour, then egg, then breadcrumbs, shaking off excess at every step.
 7. Heat oil in a heavy skillet and fry several balls at a time, moving gently to ensure even browning.
 8. Drain on paper towels and serve warm.

Marinara sauce:

- 1 large can (800g) whole peeled tomatoes
 - 1 medium yellow onion, diced
 - 2 cloves garlic, peeled but whole
 - 1 teaspoon dried oregano
 - Red Pepper flakes and salt to taste
 - 70g fresh basil, chopped
1. In a heavy-bottomed saucepan, combine all ingredients but the basil and put on medium-high heat until it just starts to boil.

2. Lower the heat to keep a steady simmer, stirring occasionally, for about two hours, Crush the tomatoes as you stir.
 3. Blend with an immersion blender. Let cool slightly and add basil while still warm.
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Breadfruit Elotes

Breadfruit wedges:

- 1 breadfruit
 - 15ml coconut oil
 - Sea salt to taste
 - 8 bamboo skewers, presoaked in saltwater
1. Carve out the stem of the breadfruit and cut a small "X" in the end opposite.
 2. Lightly coat in some of the coconut oil and roast at 190C for 1 hour or until it starts to steam at both ends.
 3. Remove it from the oven, allow it to cool, then cut off outer skin and cut into 8 wedges.
 4. Place each wedge on a skewer, then coat with coconut oil and sea salt. Grill until golden-brown on the outside.

Elotes:

- 60ml mayonnaise
 - 60ml Mexican crema
 - 110g crumbled Cotija cheese, plus more for serving
 - 5g ancho chili powder, plus more for serving
 - 1 clove garlic, finely minced
 - 15g finely chopped cilantro
 - 1 lime, cut into wedges
1. Combine all ingredients but lime into a bowl and stir until homogenous.
 2. Using a large spoon, evenly coat breadfruit wedges on all sides with the mixture.
 3. Top with additional cheese and chili, and serve with a lime wedge.

Th' Shipwreck Saloon

Coconut Plimpie Ceviche

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- 1 saltwater plimpie (or porgy), filleted and cut into ½ inch pieces
 - 10g red onion, finely diced
 - 1 habanero, minced
 - 1 clove garlic, minced
 - 15g cilantro, finely chopped, some leaves reserved
 - 1 coconut
 - 3 limes, 1 cut into wedges and 2 juiced
 - 10g sweet potato, finely diced
 - 1 ear corn
 - Coconut oil
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1. Soak red onion in cold water and refrigerate for at least 1 hour. Drain.
 2. Soak plimpie meat in cold water and refrigerate for at least 1 hour, changing the water midway through. Drain
 3. Cut open the coconut with a saw or similar. Retain as much water as possible, straining to remove impurities. Dice the coconut meat finely and reserve.
 4. Combine coconut water, lime juice, habanero, red onion, garlic, salt, and cilantro to form a ceviche mixture. Refrigerate and set aside
 5. Place the corn on a hot grill and cook until outside leaves are burnt. Let cool and cut off some kernels.
 6. Fry sweet potato dice in hot coconut oil, and drain on paper towels.
 7. About 5 minutes prior to service, add plimpie meat to ceviche.
 8. Spoon into coconut shell, top with corn, sweet potato, cilantro leaves, and lime wedge.
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Chili con Tortuga

Chili Sauce:

- 4 guajillo peppers
 - 4 ancho peppers
 - Salt to taste
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1. Lightly toast the dried peppers in a dry pan for about two minutes per side.
 2. Remove from heat and let cool to handle. Cut off the stems and pour out the seeds.
 3. Soak peppers in hot water for about 20 minutes, until soft.
 4. Blend with about 350ml of soaking water with salt to taste, until smooth. Set aside.

Chili :

- 2kg turtle meat, cut into 2cm cubes
 - 10g paprika
 - 5g each Mexican oregano, black pepper, and brown sugar
 - 2g each cumin and coriander
 - Salt to taste
 - 10ml olive oil
 - 2 jalapeno peppers, chopped
 - 1 large onion, chopped
 - 10 cloves garlic, chopped
 - 1L beef stock
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1. Add turtle meat to a large bowl and coat evenly with all spices.
 2. Heat the oil in a large pot on high, and sear the meat on all sides.
 3. Lower the heat to medium and add jalapenos and onions, cooking down for about 10 minutes.
 4. Add garlic and cook for about a minute until garlic toasts.
 5. Pour in the chili sauce and stir, cooking for about 5 minutes.
 6. Add beef stock and bring heat to high until liquid starts to boil. Lower to a bare simmer, cover, and let cook for about 2 hours until meat is tender.

Fixings:

- Crema
 - Fresh chopped cilantro
 - Shredded jack cheese
 - Chili flakes
 - Tortilla chips
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1. Serve with fixings on the side.
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Parrotfish and Yucca Chips

Parrotfish:

- 1 whole parrotfish, or 1kg whitefish fillets
 - Salt and pepper to taste
 - 125g all-purpose flour
 - 15g each garlic powder, paprika, and salt
 - 1 large egg, beaten
 - 300ml beer
 - About 1L frying oil
1. Heat oil in a large skillet to 190C.
 2. Skin parrotfish or fillets, then pat dry with paper towels and season with salt and pepper.
 3. Whisk together flour and all spices, then the egg, and then gradually incorporate the beer until the batter is smooth.
 4. Dip the fish into the batter and quickly transfer to oil. Cook for about 3 to 4 minutes, or longer for a whole fish, until golden brown all over and floating.
 5. Drain on paper towels.

Yucca Chips:

- 2 yucca
 - About 1L frying oil (okay to use parrotfish oil)
 - Salt to taste
 - Tartar sauce and/or malt vinegar
1. Peel and quarter the yucca, removing the fibrous center. Cut quarters into smaller wedges.
 2. Boil the fries in water until tender, about 10 minutes. Drain and let steam dry.
 3. Bring oil to 190C. Cook yucca until golden-brown, moving around to cook evenly.
 4. Drain on paper towels. Serve alongside parrotfish with tartar sauce and malt vinegar.
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Grilled Kraken

- 2kg kraken meat, or octopus if unavailable
 - 30g kosher salt
 - 15g black peppercorns
 - 1 wine cork
 - 30ml extra virgin olive oil
 - ½ lemon
 - 5g minced fresh parsley
 - Salt and red pepper flakes to taste
1. Fill a large pot half-full with water and add 30g kosher salt, peppercorns, and wine cork. Bring to a boil.
 2. Using a wooden spoon or a meat mallet, pound the kraken meat to tenderize multiple times.
 3. Once the water comes to a boil, place the kraken meat in. Bring water back up to a boil and then reduce the heat to low, covering and letting simmer for about an hour. Remove from heat, uncover, and let cool in the water for 30 minutes.
 4. Lightly oil a hot grill, and char the kraken for about 3 to 4 minutes on each side.
 5. Remove from heat, slice into pieces, and plate. Drizzle with olive oil and lemon juice, and sprinkle with parsley, salt, and pepper.
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Spiny Lobster Tigres

- 12-18 baby lobster tails, or equivalent size of larger ones
 - Spanish virgin olive oil
 - White portion of 1 leek, chopped small
 - ½ medium white onion, chopped small
 - ¼ green pepper, chopped small
 - 2 eggs, hardboiled and diced medium
 - 90ml white wine
 - 30ml tomato sauce
 - 30g all-purpose flour
 - 40ml milk, room-temperature
 - 5tsp black pepper
 - 125g breadcrumbs
 - 2 large eggs, beaten
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1. Clean lobster tails and rinse thoroughly. Pour about 300ml cold water and a pinch of salt into a medium saucepan and bring to a boil. Add tails and cover, steaming for about 5 minutes until cooked. Pour broth into a bowl and reserve. Allow tails to cool.
 2. Remove tail meat from shells, keeping shells. If using large tails, use a Shrinking Charm or cut shells laterally into smaller pieces. Finely chop the meat.
 3. Place leek, onion, and green pepper in a frying pan over low heat with some olive oil, cooking until soft. Add lobster meat and white wine, stirring to incorporate. Add hard boiled egg, tomato sauce, and salt to taste. Mix thoroughly and allow to cool.
 4. Spoon approximately 20ml of mixture into each shell, filling it completely.
 5. Pour 60ml of olive oil into a small pan alongside the flour. Stir frequently until flour just starts to color. Add reserved broth and continue to stir. Add milk and stir. Add black pepper and salt to taste, to make a bechamel sauce.
 6. While the bechamel is still warm, spoon it over the filled lobster shells, covering completely. Sprinkle each shell with breadcrumbs.
 7. Refrigerate shells and allow to cool completely.
 8. Pour olive oil about an inch deep into a heavy-bottomed frying pan. Heat to about 190C.
 9. Dip the filled side of the shells into beaten egg, then roll in breadcrumbs. Fry in the oil until golden and drain on paper towels.
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Jerk-Spiced Burger

Jerk Paste:

- 10ml white vinegar
- 15ml water
- ½ scotch bonnet pepper, seeds removed and minced
- 75 grams green onion, chopped
- 2 cloves garlic, chopped
- 5g fresh thyme
- 5g each ground allspice, cinnamon, ginger, salt, and black pepper
- 2g ground nutmeg
- 5ml molasses

1. Add all ingredients to a food processor and pulse until smooth.

Burger:

- 750g ground beef
- 1 red onion, sliced
- 1 tomato, sliced
- 6-12 pieces of lettuce, depending on the size
- 6 sesame seed buns

1. Add jerk paste into ground beef, mixing until just incorporated. Divide and shape into 6 patties.
 2. Grill patties on high heat for about 5 minutes per side. Do not press down on the patties. Take off the heat and let rest on a wire rack.
 3. While the patties rest, toast the buns on the grill. Assemble burgers with lettuce, red onion, and tomato and serve.
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Hardtack

- A bucket of flour
 - A smaller bucket of water
 - Some salt, maybe?
1. Give all of it to the customer with a rolling pin. Let the treehugger figure it out themselves.

Swashbuckler's Sugar Shack

Cinnamon Jawbreakers

- 450g sugar
 - 250g water
 - 150g corn syrup
 - 2.5g cinnamon oil
 - 2.5g red food coloring
 - Medium-sized sphere molds
 - Non-stick cooking spray
1. In a large pot, combine sugar, water, and corn syrup and cook over medium heat. Stir occasionally and bring to a boil. Cover for 3 minutes, then uncover and raise heat slightly without stirring, monitoring the temperature until it reaches 155C.
 2. Remove from heat and stir in cinnamon oil and food coloring.
 3. Pour into greased sphere molds and let stand at room temperature until cooled and dry.

(Proprietary charms added for jawbreakers to explode once enclosed in a human mouth)

Bateau Flottantes

Meringue:

- 120g egg whites, room temperature
 - 2g vanilla extract
 - 3.5g cream of tartar
 - 150g granulated sugar
1. Preheat an oven to 95C and line baking sheets with parchment paper.
 2. In the bowl of a stand mixer with a whisk attachment, beat egg whites, vanilla, and cream of tartar at medium speed until foamy. Increase the speed to high and add the sugar about 10g at a time until stiff glossy peaks form.
 3. Spoon meringue into a piping bag, and pipe out into a boat shape. Bake for about 2 hours, until set and dry. Turn the oven off and let meringues stand in the oven for another hour, with the door closed.

Salted Caramel:

- 200g granulated sugar
 - 90g unsalted butter, room temperature, cut into 6 pieces
 - 120ml heavy cream
 - 5g salt
1. Heat sugar in a saucepan over medium heat, stirring constantly with a wooden spoon. Being careful not to burn it, stir until it forms a thick, amber liquid.
 2. Add the butter one piece at a time, whisking to incorporate each piece before adding the next.
 3. Very slowly drizzle in the heavy cream while stirring. Allow the mixture to boil for 1 minute.
 4. Remove from heat, stir in salt, and allow to cool slightly before drizzling over the tops of the meringue boats.

Crème Anglaise:

- 15ml vanilla extract
 - 250g heavy cream
 - 125g whole milk
 - 115g egg yolk
 - 50g sugar
 - 4g salt
1. Mix all ingredients together in a pot and place on low heat, stirring constantly.
 2. When the mixture reaches about 80C, check for consistency. It should stick to the back of a spoon and stay in place when you swipe your finger across it.
 3. Strain through a fine sieve and let cool slightly.

(Proprietary charms added to animate and levitate anglaise stream and boats.)

Gummi Crabs

- 85g lemon gelatine
 - 85g licorice gelatine
 - 14g unflavored gelatine, divided equally
 - 160g cold water, divided equally
 - Small crab-shaped molds
 - Non-stick cooking spray
1. Spray a paper towel with non-stick cooking spray and wipe the molds.
 2. Combine lemon gelatine, 7g unflavored gelatine, and 80g cold water in a small bowl. Let sit for 10 minutes for gelatine to bloom.
 3. Cast a Water-Heating Spell (or microwave) for 30 seconds and whisk well. Repeat once or twice, until powder is thoroughly dissolved.
 4. Pour into molds, doing each one completely, and refrigerate for 20 minutes.
 5. Carefully remove the Gummi Crabs and repeat Steps 1-4 with the licorice gelatine and the remainder of the unflavored gelatine and water.

(Proprietary charms added to animate the crabs)

Saltwater Taffy

- 200g sugar
 - 7.5g cornstarch
 - 15g unsalted butter
 - 200g light corn syrup
 - 6g salt
 - 120g water
 - 2.5ml vanilla extract
 - 1.5ml flavoring, customer's choice
 - 2 drops food coloring, customer's choice
 - Cooking spray
1. Sift sugar and cornstarch together, then add to a pot with butter, corn syrup, salt, water, vanilla, and flavoring.
 2. Bring mixture to 120C, remove from heat, and stir in food coloring.
 3. Spray heatproof dish with cooking spray and pour mixture into dish and let cool for about 5 minutes.
 4. The mixture should be pliable but retain shape. Form into a ball and place on the rack. Turn the wheel to stretch taffy until it is hard to pull and opaque, about 10 minutes.
 5. Remove taffy from the machine and roll it into a thin log about 2cm in diameter. Cut the taffy into bite-sized pieces and enjoy.
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Chocolate Banana Lembas

- 150g butter, room temperature
- 150g sugar
- 2 eggs
- 210g all-purpose flour
- 11g baking powder
- 2g salt
- 3 bananas
- 300g dark chocolate chips

1. Preheat oven to 175C.
2. Using a Time-Turner or the passage of time, allow bananas to overripen until black and insides are very soft.
3. Add butter and sugar to a bowl and whisk until white and fluffy.
4. Add eggs one at a time, whisking to incorporate.
5. Add bananas, whisking to mash and incorporate.
6. Add flour slowly, stirring with a wooden spoon as you go.
7. Fold in chocolate chips and transfer batter to a greased and floured bread pan.
8. Bake for 60 minutes or until a toothpick inserted in the center comes out clean.

(Finished product is packaged in banana leaves, twine, and wax according to Elven trade secrets)

Harvest-your-own Sugar Cane

- Sugarcane plant
 - Machete
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1. Cut a stalk of sugarcane down and into approximately 2-inch lengths.
 2. Peel the lengths of the fibrous outer layer, taking care not to remove too much inner stalk or fingers.
 3. Chew the sugarcane, sucking out the juices, and discard the pulp.