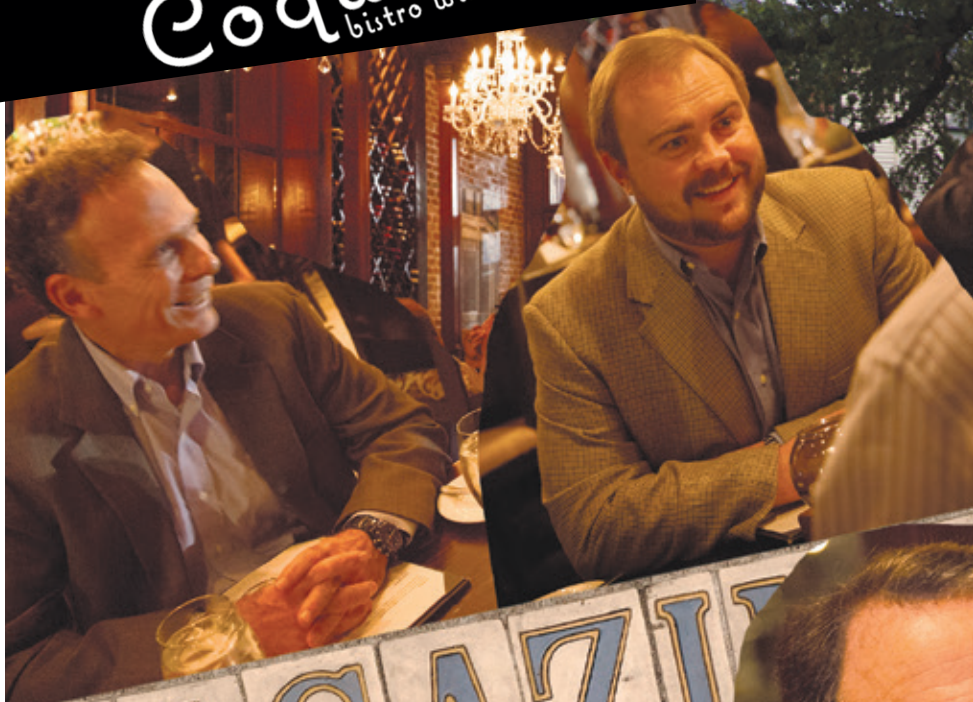




Coquette
bistro wine bar



MAGAZINE



CORPORATE REALTY

Featured from left to right:
Bruce Sossaman, SIOR, Director of Leasing, Lakeway Center; Richard Weber, Sales and Leasing Associate, Bennett Davis, CCIM, Director of Leasing, Place St. Charles; Larry Rabin, Director of Retail Division.



Coquette

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With dining rooms on two floors

and a 14 seat bar, Coquette, on the corner of Washington Avenue and Magazine Street, offers innovative southern cuisine with an emphasis on locally sourced product, an international wine list, classic and creative New Orleans cocktails and a well-traveled beer list.

Shrimp and Grits

Ingredients/Method

Shrimp Stock

3 tablespoons blended oil
2 pounds shrimp shells
1 onion chopped
1/2 cup carrots chopped
1/2 cup celery chopped
1 tablespoon garlic chopped
1 bay leaf
4 sprigs of thyme
1 teaspoon black pepper corns
1 bunch of parsley stems
3 quarts of cold water

Brown shells in a heavy bottomed pot using oil. Add onions, carrots, and celery. Caramelize vegetables then add garlic, bay, and thyme. Add water, stems and pepper corns, simmer for an hour. Strain and reduce by half.

Pork Stock

5 pounds pork bones
2 tablespoons of tomato paste
2 onions chopped
1 cups carrots chopped
1 cups celery chopped
2 tablespoons chopped garlic
8 thyme sprigs
1 tablespoon black pepper corns
2 bay leaves
6 quarts of water

Roast bones on a sheet pan at 300 degrees Fahrenheit until brown. Caramelize onions, carrots, celery in a heavy bottomed pot. Add tomato paste and sauté for 2 to 3 minutes. Add garlic, bay, and thyme, cook for one minute to release aromas. Add cold water and pepper corns simmer for 6 to 12 hours. Strain and reduce by half.

Grits

1 cup Anson Mills Grits
1 quart water
4 ounces butter
4 ounces Mascarpone

Salt to taste. Bring water to a boil, add grits. Cook until thick and creamy. Wisk in butter, Mascarpone, and salt. Blanched vegetables: In lightly salted water blanch peas and peeled favas separately, shocking each in an ice bath and reserving.

Shrimp and Grits

2 tablespoons oil
1/4 pound Tasso or Andouille
1/4 pound bacon
2 tablespoons shallots
1 tablespoon garlic
2 teaspoons thyme
1/4 cup white wine
1/2 cup kumquats de-seeded
1/2 cup fresh squeezed orange juice
1 tablespoon white sugar
1 cup reduced shrimp stock
1 cup reduced pork stock
2 tablespoons Crystal hot sauce
3 tablespoons Worcestershire
juice of 2 lemons
1 tablespoon sherry vinegar
1 teaspoon red pepper flakes
12 peeled and deveined jumbo shrimp
salt and pepper
1 tablespoon butter
blanched peas and favas

In a heavy bottom pot on medium high heat add oil and brown tasso and bacon. Once browned reserve meat and used rendered fat to sauté shallots, garlic, and thyme. Deglaze with white wine, add the rest of the ingredients simmer for three minutes and blend sauce till smooth and hold. Season the shrimp with salt and pepper. In a medium pan with a tablespoon of oil sear till golden brown. Add tasso, bacon, and sauce. Sauté peas and favas in butter to heat through. Heat grits, serve, and top with sautéed vegetables.



Please enjoy this recipe from Coquette,
compliments of
CORPORATE REALTY

