

Golden Door on the 8th and 9th of May at the “Mostra de la Cuina Mallorquina” in Palmaarena!

This year Golden Door participates at the most important trade fair for Majorcan culinary specialities - the “Mostra de la Cuina Mallorquina”.

With the Spanish restaurant Provenzal the chain presents a special and very tasty Majorcan dish: A very interesting Pike Majorcan Style with pine nuts and raisins (recipe below).

A nice first success was the positive comment of the stern restaurant critic Guillermo Soler – mentioning a “surprising pike” (in positive sense of course!) at the pre-tasting on the 14th of April at Son Suner.

During the “Mostra” it will be possible to enjoy various Majorcan delicacies from the 8th to the 17th of May from 12:30 until night. On the 8th and 9th of May Golden Door very kindly invites you to the Golden Door degustation stand no. 4.

For Golden Door means this fair the kick off to a multitude of culinary events during this year – all the restaurants will be presented in reference to the different culinary concept – Italian, Mediterranean-Asian or Spanish.

The Golden Door Team is delighted to be a part of this “Mostra” and show all interested parties the quality and taste of local specialities.

At the same time the pike can be tasted likewise at the restaurant itself at Provenzal, C/. Apuntadores, 3 every day from 1 to 00 hrs.

Recipe: Pike Majorcan Style

1 kg	Potatoes
1	Garlic clove
2 Bund	Spring onion
250 gr	Silver beet
8	Tomatoes
1 kg	Pike filet
Salt, Pepper	
50 gr	Wheat flour
200ml	Olive oil
20 gr	Raisins
20 gr	Pine nuts

Peel and slice potatoes. Peel and chop garlic. Clean, wash and chop onions. Wash and dry silver beet. Wash tomatoes and cut a cross in the skin of two of them, remove the stones and only cut the flesh. Slice all other tomatoes. Season pike filets with salt and pepper and turn them in the flour.

Heat oven at 200°. Put 3 spoons of olive oil in a big pan and shortly fry the fish, then remove it and dry it.

Roast potatoes for 5 minutes in the rest of the oil, remove them and give them on the bottom of a baking dish and distribute the fish on top.

Fry the garlic with 6 spoons of olive oil, chop the tomatoes and also roast them shortly. Roast as well the silver beet (without shaft). Add raisins and pine nuts, mix everything and give it on top of the fish.

Cover the pan with aluminium paper and but it in the oven at 180° for 15 minutes.