



SARDINES A LA OCTAVIO

This dish is a classic Karma Beach preparation created by our former Executive Sous Chef Octavio Chamusca. Chef Octavio worked with us from late 2016 to early 2019. We were all heartbroken when he tragically passed away. Sharing this delicious dish is a small tribute to a wonderful man. Besides this masterful recipe, Octavio left a big impression on the beach club food operations and we honour him by proudly keeping his signature sardine dish as one of our favourite offerings at Le Club 22, Karma Beach!

Sardines Octavio with salsa verde, tomato cucumber salad, saffron potatoes, lemon

Prep Time
1 hour

Chill Time
1 hour

Cook Time
15 minutes

Yields
4 pax

Recipe: Sardine Marinade

Ingredients:

- 1kg – Sardines, whole, no guts/gills
- 100ml – Extra Virgin Olive Oil
- 30 grams – Garlic, minced
- 40 grams – Red Onion, thinly sliced
- 2tsp – Smoked Paprika
- Espelette Chili Powder pinch
- 2tsp – Black Pepper, coarse ground

Method:

- In a mixing bowl, combine all of the ingredients.
- Dip each sardine into the marinade and place in a shallow holding dish.
- Pour the remaining marinade over the sardines, cover with plastic wrap and store in the fridge until ready to grill.

Recipe: Salsa Verde

Ingredients:

- 25 grams – Garlic, minced
- 25 grams – White Onions, minced
- 15 grams – Capers, chopped
- 75ml – Red Wine Vinegar
- 75ml – Olive Oil
- 25ml – Extra Virgin Olive Oil
- 50ml – Lemon Juice
- 15 grams – Coriander, chopped fine
- 25 grams – Parsley, chopped, fine
- Salt To Taste
- Black Pepper, freshly ground to taste

Method:

- In a mixing bowl, combine all of the ingredients together and season to taste.
- Wrap with plastic wrap and store in the fridge for one hour to macerate flavors before serving.



SARDINES A LA OCTAVIO

Recipe: Saffron Potatoes

Ingredients:

- 1kg - Potatoes, washed, peeled
- 500 grams - Duck Fat, melted warm
- 10ea. - Garlic Cloves, smashed
- Saffron Pinch
- 10ea. - Thyme Sprigs
- 2ea. - Bay Leaf

Method:

- With a melon baller using the large end, scoop balls of potatoes from the peeled potato. Place in cold water until ready to cook. Meanwhile in a heavy bottom pot, gently warm the duck fat with the saffron, garlic, and herbs. Let the flavors combine for approximately 20 minutes while you are scooping the potato balls.
- Strain the potato balls from the cold water and place in the duck fat over low-medium heat to cook. Do not boil the duck fat. This will take approximately 30-40 minutes depending on the heat of the duck fat.
- Once the potatoes have cooked knife tender, gently remove them from the fat with a slotted spoon and place on a sheet pan to cool. Do not shock them in cold water as they will lose the flavour of the saffron duck fat.
- Strain the duck fat through a fine sieve, let cool to room temperature, cover and place in the fridge for future use. Duck fat should last up to 3 months in the fridge with minimal air contact. ***Note, duck fat is expensive and can be used up to 3 times for making confit.**
- To finish the cooking of the potatoes, right before serving, place a saute pan on medium heat with a touch of duck fat and sear the potatoes golden brown on one side. Season with salt, white pepper and chopped parsley.

Recipe: Tomato Cucumber Salad

Ingredients:

- 600 grams - Mixed Heirloom Tomatoes, cut into large pieces
- 200 grams - Cucumbers, sliced thin, no seeds, skin on
- 100 grams - Fennel, sliced thin
- 50 grams - Red Onions, sliced thin
- 20 grams - Garlic, sliced thin
- 50 leaves - Parsley, leaves, picked
- 20 leaves - Basil Leaves, torn into large pieces
- 25ml - Lemon Juice
- 50ml - Red Wine Vinegar
- 75ml - Olive Oil
- 25ml - Extra Virgin Olive Oil
- 5 grams - Sugar*
- Salt To Taste
- Black Pepper, freshly cracked to taste
- Crushed Red Chili Flakes to taste

Method:

- In a mixing bowl place the heirloom tomatoes and season with salt, sugar and fresh cracked black pepper. *Note in Bali the tomatoes are more acidic than sweet. If you're lucky enough to get beautiful, sweet heirloom tomatoes you can omit the sugar from this recipe.
- Let the tomatoes sit for ten minutes with the seasoning on them to macerate and heighten the flavour. Add the remaining ingredients, season to taste, cover with plastic wrap and let chill in the fridge until ready to serve.



SARDINES A LA OCTAVIO

To Put the dish together:

Heat up your barbecue to medium high heat. Remove the sardines from the marinade, keep moist, do not pat dry as the olive oil will be necessary to prevent the sardines from sticking to the grill when cooking. Season the sardines on both sides with salt and pepper and place on the hot part of the grill.

Once the sardines have cooked for approximately 6-8minutes depending on how hot your grill is, gently flip them over and continue to cook on the other side. Meanwhile, prepare the saffron potatoes as directed above. Once the sardines are cooked, place on a serving platter and spoon the Salsa Verde over the top.

Arrange the tomato cucumber salad and saffron potatoes according to your liking and serve with fresh lemon wedges.

Wine Recommendations:

For this dish I find a nice dry Rose from Provence or Pinot Grigio pairs best, however a Sauvignon Blanc will work nicely as well.