























Narcoossee's Chowder

DISNEY'S Grand Floridian Resort & Spa
Narcoossee's

Ingredients

-  1 large Sweet Onion, diced
-  ½ cup Carrots, peeled and diced
-  ½ cup Celery, diced
-  ½ cup Brandy
-  1 cup Chardonnay
-  ½ lb. Tuna Filet, trimmed and diced
-  ½ lb. Salmon filet, trimmed and diced
-  ½ lb. Whitefish, trimmed and diced
-  ½ lb. Langostino
-  1 cup Lobster stock
-  1 cup Heavy Cream
-  ½ tsp Old bay seafood seasoning
-  1 tsp Kosher salt
-  ¼ tsp Cayenne pepper
-  ¼ tsp Black pepper
-  ½ cup Tomato paste
-  ¼ tsp Paprika
-  2 tbsp. Butter, melted
-  2 ¼ tbsp. Flour
-  ½ cup Potatoes, Idaho, diced
-  ¼ cup Safflower oil- to sauté
-  1 tbsp. Garlic Puree

Directions

1. Heat safflower oil in the kettle.
2. Add onions, carrots, celery, and season with salt and pepper - cook until translucent.
3. Add diced fish and cook through.
4. Deglaze with wine and reduce. Add brandy. Simmer for a few minutes.
5. Add lobster stock, heat to a simmer. Add cream. Heat until simmer yet again.
6. Reduce for 30 minutes and add diced lobster meat.
7. Make roux out of butter and flour. Add roux to the chowder and mix carefully.
8. Simmer for 1 hour.



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