



BACARDI

Chef

of the Month . . .



JOHNNY ROBERTS

Chef / Owner

In just over two and half years since Jonny opened Bolero, it has become a favourite place for locals, business people and visitors alike and is arguably one of the most popular and busiest restaurants in Hamilton.

Bolero's entrance is somewhat a secret; it's tucked away down Bermuda House lane just off Front Street and as many of the regular customers put it: "It's like your local bustling cozy neighborhood restaurant." Certainly, it's a place where everyone seems to know each other. If you don't, then the friendly service team lead by Maitre d' George Athanasiadis, will still make you feel like you have been dining there for years.

In keeping with the concept of a traditional Brasserie, Bolero is about simplicity, the food is straightforward, honest and unpretentious.

Jonny says, "Our aim is to cater for everyone from all walks of life; we want customers to leave Bolero happy and to come back another day! The Bolero team works very hard, they are loyal, dedicated and above all, they care. I am very proud to say the whole team works 'with' me not 'for' me." Judging by the success and popularity of Bolero, Jonny's down to earth approach is working.

Escargot Francoise Dupré

Serves 4

3 shallots finely chopped

4 oz butter

1 oz chopped garlic

4 dozen snails

12 oz ceps (porcini) or other wild mushrooms

1 ½ fl oz brandy

12 fl oz heavy cream

4 tsp roughly chopped flat parsley

1 table spoon Dijon mustard

Preparation:

Sauté shallots and garlic in butter until soft and not browned. Add the snails and the mushrooms. Pour in the brandy and set alight. Add the cream; reduce quickly for 5 minutes. Stir in the mustard and parsley. Remove from heat, season with sea salt and milled pepper. Serve in a hot dish.

At Bolero we serve this recipe under a warm puff pastry Croûte.



