

*About Chef Chris Malpas, CEC  
Executive Chef, Butterfield Bank*

At 14, Bermudian Chef Chris Malpas began working in a commercial kitchen where his time was split between the pot sink and basic prep. Meeting colleagues from around the world, he recognized the culinary field would provide an exciting and diversified career that could take him around the world. After high school, he completed his Professional Chef's Certificate at Bermuda College before completing his formal education at the Culinary Institute of America.

Using his education to travel the world, Chef Chris first worked in Switzerland, including a memorable stint at the Hotel Alex in Zermatt. Cruising around the world soon followed, on the inaugural voyage of a ship catering to 296 passengers. While visiting over 1/3 of the world on the high-end vessel, he met his wife and returned home to Bermuda. Back home, the avid student became the intense teacher as an Instructor of Culinary Arts at the Bermuda College.

For the past 11 years, Chef Chris has been the Executive Chef for Butterfield Bank, responsible for their Executive catering operations. During his time with the Bank, he and another local college mate transformed a 55 seat trattoria style restaurant into the wildly successful 'Café Gio', a 93 seat Waterside Bistro/Café. (They've since sold the restaurant to new owners.) A simple philosophy of approaching food as a celebration of life has been a great motivator as he continues to hone his craft.

*Bermuda Style Conch Fritters*

**Ingredients**

8oz	Fish Stock
3 ½ oz	Butter
	Pinch of sugar
4 oz	Flour
½ tsp	Salt
4-5	Eggs At room temperature
1 Lb	Conch Meat Finely, diced
2 oz	Red Pepper Finely, diced
2 oz	Green Peppers, finely diced
2 oz	onions finely chopped
2	cloves of garlic minced
2 Tbsp	finely chopped parsley
2 tsp	Curry Powder
	Salt & pepper as needed
1 tsp	Chili flakes
1 tsp	thyme finely chopped
	Olive oil for sautéing

## **Method**

1. In a medium pot add the fish stock, butter, salt and sugar & bring to a boil.
2. Dump in flour all at once and mix with wooden spoon until mixture pulls away from the outer edges of the pot , this is to be done over the heat while continuously stirring.
3. Remove from the heat and allow to cool.
4. Once cool add the eggs one at a time until the mixture falls freely from the spoon.
5. Sauté in a little olive oil, the conch, onions, garlic, peppers, curry, thyme and chili flakes. Season with salt and pepper and allow to cool before adding to the fritter base.
6. Fold in the parsley.
7. Deep Fry (350 degrees), spoon amounts of 1" in diameter of the conch mixture and allow to cook until completely golden.
8. Remove and place on a paper towel for the absorption of any excess oil.
9. Serve with the dipping sauce.

## **Dipping sauce**

1 cup	Mayonnaise
¼ cup	Cocktail sauce
1 tsp	Coleman's mustard
1 dash	Worcestershire sauce
1 tsp	lemon Juice
1 dash	brandy
	Salt & Pepper

Combine the ingredients and whisk until mixture becomes evenly combined.  
Keep refrigerated.