

Hawaiian Snapper



INGREDIENTS

Hawaiian snapper
½ c. toasted macadamia nuts
1 Tbs. fresh basil, chopped
1 large yukon potato
Olive oil
Salt and pepper to taste
1 small leek, cleaned and sliced
1 clove garlic, minced
1 T sesame oil
1 c. shiitake mushrooms, sliced
1 c. corn
1 c. chicken broth, warmed
2 Tbs. cornmeal
Salt and pepper to taste
2 Tbs. Parmesan cheese
1 c. fresh mango, peeled and diced
1 c. orange juice
½ c. orange juice
¼ c. lemon juice
¼ c. lime juice
2 tsp. ground ginger
1 small leek, cleaned and sliced
2 Tbsp. rice vinegar
¼ c. sesame oil
1 tsp. kosher salt
1 c. olive oil

DIRECTIONS

For the macadamia nut crust, chop toasted macadamia nuts and stir in basil. For the potato tiles, cut potato into ½-inch-thick slices. Place on baking sheet and drizzle with oil. Sprinkle with salt and pepper. Bake in 350° oven for 10 minutes.

For the “risotto,” sauté leeks and garlic in sesame oil and cook until about ¾ done. Add mushrooms and cook 2 minutes. Add corn and salt and pepper and cook 2 minutes. Add hot chicken broth and bring to a boil. Add cornmeal and Parmesan cheese, mixing thoroughly. Remove from heat. Continue stirring until mixture starts to thicken.

For the puree, combine the mango and orange juice in a small saucepan. Cook on low heat until mango is fully cooked, about 15-20 minutes. Put mixture in food processor and puree. Bottle the puree.

For the vinaigrette, combine the juices, ginger, vinegar and salt in a food processor. Slowly add the oils to emulsify. Bottle.

Crust both sides of Hawaiian snapper with macadamia nut crust. Heat a small amount of oil in a sauté pan on medium-high heat. Cook both sides until center is cooked. Cut into 2 pieces. To assemble, place one potato tile in center of plate. Top tile with heaping tablespoon of warm risotto. Top with one piece of snapper. Repeat. Drizzle plate and fish with mango puree and citrus vinaigrette.

This dish is great to make the day before and reheat for the dinner. Place on a platter and garnish with simple lemon juice and chopped oregano. For plated service, make a geometric design with the beet oil. Place 3 squash blossoms on the plate artfully. Squeeze a fresh lemon of blossoms. Sprinkle a few of the toasted pine nuts on the plate.

specialty of:
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