

Bouillabaisse (Southern French Fish Soup)

Rouille

Leek And Summer Truffle Coated Sockeye Salmon

Oyster Velouté, Sea Beans, Salmon Stuffed Morels

Corn Meal Crusted Line Caught Alaskan Halibut

South African Peppadew Sauce

Oregon Fiddle Heads & Porcini Mushrooms

Bouillabaisse (Southern French Fish Soup)

Fish Soup

6 lbs fish bones
4 2oz onions
8 tomatoes
2 clove garlic
2 bunch dry fennel
20 pepper corns
2 L chicken stock

Directions

peel onion, cut tomato into 6th, splitt garlic
heat olive oil and sweat onions, pepper corns, fennel, and garlic without color
for 10 minutes with cover
add fish bones for 5 minutes
add tomatoes by squeezing them
add chicken stock and simmer for 20 minutes
strain soup through cheese cloth

Bouillabaisse (southern French fish soup)

600 g scorpion fish
1 tail loup de mer
200 g sea eel
2 ea Knurr haehne
200 g wolfs barsch
4 gold maiden
1 john dory
10 black pepper corns
1 twig fennel
2 langoustines
2 L fish soup
10 saffron strings
5 clove garlic
1 orange cest
1 ea bay leaf
2 baguettes
sea salt

Directions

scale and clean fish

remove the gills; remove head from john dory

loup de mer cut into 4 pieces

Langoustine

boil water sea salt and half pepper corns with fennel

cook langoustine for 50 sec per 3 oz

Bouillabaisse

make fish stock

bring fish stock to boil add peppercorns, orange zest and saffron

cook john dory and dragon fish for 12 minutes all others for 6 minutes

take fish out and keep warm

strain the soup

add fish back in and reheat at 160F for 10 minutes

cut baguette into 1/4 inch slices and toast them

rubb with reminding garlic

serve soup in plate with fish and langoustine

reminder soup serve extra with rouille and bread

Rouille

(Saffron garlic mayonnaise)

2 oz (50g) small potato peeled and quartered

5 oz (150 ml) fish stock

1 pinch saffron

5 g Espelette pepper (less hot than chili)

1 clove garlic

4 quarters canned preserved tomato

1 yolk

8 oz olive oil

Salt to taste

Directions:

Cook potato soft in fish stock with saffron and pepper

Puree potatoes with garlic and confit tomatoes

Add one yolk

Add olive oil slowly to make mayonnaise

Add salt to taste

Leek And Summer Truffle Coated Sockeye Salmon

6 oz sockeye salmon filet
1 piece white stalk of leek, blanched
1 small summer truffle
1 9"x 9" clean caul fat

Directions

Season salmon white pepper, salt and lemon juice
Cut leek into wheels, blanch in chicken stock and butter
Place salmon on caul fat
Cover salmon with leek
Slice truffles and interlace
Wrap up salmon and sear to internal F120

Oyster Velouté, Sea Beans, Salmon Stuffed Morels

Sea beans

Blanch until al dente in salt water

Chill in ice water

Sauté when ready in butter season with sea salt and white pepper

Morels

Cut stem off check for worms

Wash morels until clean

Fill with salmon farce

Poach until done

Sauté in butter and season TT

Salmon stuffing

1000g salmon meat diced

750 g heavy cream

2 each eggs

1 oz Noilly-prat

Diced truffle

Salt white pepper

Directions

Season salmon

Add cream to salmon

And refrigerate

Place in chilled blender add eggs and Noilly-prat to taste

Check seasoning

Pass through sieve

Add truffle

Pipe into morels

White Wine Sauce

Shallots and mushroom peelings

Some olive oil too sauté

1 oz flour per liter

1 part Fish stock

½ part White wine

½ part Noilly-prat

2 parts heavy cream

4 fresh Oysters

Fresh cold diced butter

Salt cayenne lemon juice and dill

Directions:

Sauté shallots and mushrooms dust with flour

Deglaze with white wine and vermouth

Reduce, add fish stock, dill and cream

Reduce again

Once you have desired consistency strain the sauce

Monte with cream, butter and oyster meat

Season to taste with salt pepper and lemon juice

Corn Meal Crusted Line Caught Alaskan Halibut

6 oz halibut filet skinless

2 oz corn meal

Lemon salt white pepper

Olive oil for searing

South African Peppadew Sauce

6 oz peppadew rinsed
4 oz large red bell pepper diced
8 oz chicken stock
2oz shallot, julienned
Salt, cayenne pepper if needed

Directions

Sauté shallots, pepper and peppadew
Add chicken stock and reduce
Puree sauce and strain
Season to taste

Oregon Fiddle Heads & Porcini Mushrooms

Fiddle heads

Sea salt

Butter

Directions

Blanch fiddle heads for 5 minutes

Chill in ice water

Sauté in butter to order

Porcini

Lemon juice

Olive oil

Oregano

Seasoning:

Sea salt

Pepper

Soy sauce

Nutmeg

Directions

Clean with brush and slice porcini

Make light lemon vinaigrette season with soy sauce and nutmeg

Submerge mushrooms for 3 hours in vinaigrette