

Alaska Sablefish San Sebastian



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

Alaska Sablefish:

4 Alaska sablefish fillets (approx. 6 oz. each)

1 1/4 cup extra virgin olive oil

2 cups Sofrito (see recipe)

1 1/2 cup chicken stock

1 cup chorizo, medium diced

20 Littleneck clams

1 cup cooked white beans

2 tbsp. butter

Salt and black pepper

Fresh herbs, i.e. chervil, lemon thyme, parsley (optional garnish)

Sofrito:

4 tbsp. olive oil

1 cup yellow onion, finely chopped

1 cup red pepper, finely chopped

1/2 cup tomato, finely chopped

5 cloves of garlic, minced

2 tbsp. paprika

1 tsp. cayenne pepper

1 tbsp. tomato paste

Description:

Heat oil in a large skillet over medium heat. Add onion, red pepper, garlic and sauté for 10 minutes, stirring frequently. Add paprika, cayenne, tomato paste. Remove from heat and reserve.

Method:

Season fillets with salt and black pepper. Place 2 tbsp. oil in a medium skillet. Bring to medium/high heat and place sablefish in skillet. Sear fish 1 minute on each side. Place skillet in a 400°F oven and roast for 7 minutes.

In a medium saucepan, over moderate heat, place chicken stock, chorizo, Sofrito, and simmer for 5 minutes. Add clams and continue to cook until clams open. Add white beans. Remove from heat and stir in butter.

To Serve: Divide Sofrito broth among 4 large serving bowls. Top with fillets and drizzle with extra virgin olive oil. Garnish with fresh herbs, i.e. chervil, lemon thyme, parsley.

Recipe by Chef Marc Lippman, Fraiche Restaurant