

Crispy Alaska Rockfish with Celery Root Puree



Preparation Time: 0 minutes

Cook Time: 1 minutes

Servings: 4

Ingredients:

INGREDIENTS

CELERY ROOT PURÉE:

2 lb. Alaska Grown celery root, peeled and diced, reserve leaves for garnish, stalks for stock

1 lb. Alaska Grown red potatoes, peeled and diced

Kosher salt

1/4 cup heavy whipping cream

3 Tablespoons unsalted butter

1/8 teaspoon cayenne pepper

CONFIT LEEKS:

2 Alaska Grown leeks, washed and trimmed, reserving greens for stock, if desired

1/2 cup unsalted butter

BROWN BUTTER CAPER SAUCE:

3 Tablespoons brown butter solids*

1/4 cup capers, rinsed and drained

2 Tablespoons fresh squeezed lemon juice

1 Tablespoon minced shallot

1 Tablespoon Dijon mustard

1/3 cup grapeseed oil (or other light/neutral cooking oil)

6 sprigs flat-leaf parsley, minced

Salt and Fresh ground black pepper, to taste

OVEN ROASTED TOMATOES:

6 fresh Alaska Grown tomatoes (substitute whole canned, if necessary)

Extra virgin olive oil, as needed

Salt and Fresh ground black pepper, to taste

8 oz. Alaska Grown arugula

1 Alaska Grown fennel bulb, trimmed and shaped paper thin

ALASKA ROCKFISH:

4 fresh wild Alaska rockfish fillets (5 to 6 oz. each)

1 cup potato flakes (instant mashed potatoes)

Description:

CELERY ROOT PURÉE:

Cook celery root and potatoes in a large pot of boiling salted water until very tender, about 18 to 20 minutes. Drain and process with food mill, ricer or food processor. Stir in cream, butter and cayenne; season with salt, to taste. Reserve and keep warm.

CONFIT LEEKS:

Quarter leeks lengthwise and dice into 1-inch pieces; wash thoroughly. Heat butter in a large sauté pan, add leeks and cook, stirring occasionally, over low heat, about 1 hour or until melted and creamy.

NOTE: Alternatively, cover and place pan in a 300° oven for 1 hour, or until leeks are creamy.

BROWN BUTTER CAPER SAUCE:

Place browned butter solids and next 4 ingredients in a blender. With blender running, slowly drizzle in oil until emulsified. Stir in parsley and season with salt and pepper, to taste.

*To make hassle-free brown butter: Place 4 tablespoons non-fat milk powder and 4 tablespoons unsalted butter in a small pan and heat slowly until milk solids begin to caramelize and smell like hazelnuts; remove from heat and strain off clarified oil with a fine-mesh sieve; reserve solids.

OVEN ROASTED TOMATOES:

Preheat oven to 375°F. Using a sharp knife, cut an “X” in the stem end of each tomato. Place tomatoes in a pot of boiling water until skins start to peel off. Place tomatoes in a bowl of ice water. Peel, discarding skin. Cut tomatoes in half, lengthwise. Drizzle

with olive oil; season generously with salt and pepper. Spread tomatoes, cut side down, on a baking sheet and roast until very tender, about 25 minutes. Remove tomatoes from oven; set aside.

Combine arugula and fennel in a bowl, and season lightly with olive oil, salt and pepper; set aside.

ALASKA ROCKFISH:

Season fillets generously with salt and pepper; firmly coat one side of each fillet with potato flakes. Coat the bottom of a large oven-proof sauté pan with olive oil and warm over medium-high heat. When oil is shimmering but not smoking, add fillets to pan, potato flakes side down, and cook 2 to 3 minutes, until golden brown. Turn fillets over; continue to cook until fillets are cooked through, but not falling apart, another 1 to 2 minutes. Serve rockfish with Celery Root Purée, Confit Leeks, Oven Roasted Tomatoes, reserved arugula and fennel and Brown Butter Caper Sauce.

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