

## LAOS-STYLE ALASKA POLLOCK LAAP



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 64

### **Ingredients:**

1 ea. Alaska pollock block (16.5 lb.)

#### Fried Shallots and Garlic:

1 cup canola oil

6 cups shallots, thinly sliced

1 1/3 cups garlic cloves, thinly sliced

2 Tbsp. lemongrass paste

#### Dressing:

1 qt. 1 cup fresh lime juice

1 cup water

1 cup fish sauce

1 cup sugar

4 serrano chilies, halved and thinly sliced

2 Tbsp. lemongrass paste 1 Tbsp. fresh garlic paste

#### Salad:

192 large leaves of Bibb lettuce, washed

1 qt. spearmint leaves, chiffonade

1 qt. fresh cilantro, rough chop

1 qt. red onion, thin julienne

### **Description:**

1. Simply place each unwrapped frozen block into a 4-inch full-size hotel pan and slack out in the refrigerator overnight. If the block doesn't quite fit down into the pan when frozen, it will drop down when it has slacked out.

2. Cover the hotel pan with parchment paper and then seal the pan tightly with foil. Bake in a pre-heated 425°F convection oven for 1 hour.

3. Remove the foil, reduce the oven temperature to 400°F, and bake for an additional 30 minutes, or until the internal temperature just reaches 165°F. Do not overcook.

4. Pour off any liquid in the pan and break up the Alaska pollock slightly.

5. Chill immediately. Hold cold at 41°F or below.

Fried Shallots and Garlic:

1. Heat a saucepan over medium heat. Add the canola oil and when it begins to shimmer, add the sliced shallots and garlic. Fry the shallots and garlic, stirring occasionally, until just golden brown. Use a slotted spoon to remove to a pan lined with paper towels to drain. Set aside.

2. Stir 2 Tbsp. lemongrass paste into the remaining hot oil.

Remove the saucepan from the heat. Set aside.

#### Dressing:

1. Combine all ingredients and whisk until the sugar has dissolved.

2. Pour the dressing into the saucepan with the lemongrass oil. Whisk to combine.

3. Pour the final sauce over the chilled Alaska pollock and break up until the sauce is evenly distributed while keeping the fish chunky. Hold cold at 41°F or below.

#### Assembly:

1. For each portion place 3 large leaves of butter lettuce “cups” on a plate. Pile 3 oz. of the chilled dressed Alaska pollock in the center of the leaves. Top with about 1 Tbsp. of the Fried Shallots and Garlic combination.

2. Sprinkle with 1 Tbsp. each of chiffonade spearmint leaves, chopped cilantro, and julienne red onion.