

Guava Glazed Hogfish Snapper

Recipe serves 2

2 hogfish snapper fillets
1 tbsp. chopped cilantro
1 tsp. chopped jalapeno
1 tbsp. EVOO
Juice of 1 lime

Rub fish with all ingredients, allow to marinate for an hour under refrigeration.

Guava Glaze

2 oz. guava puree
1 oz. miso paste
1 oz. spring water
1 tbsp. yuzu citrus juice
1 tsp. sesame oil
1 tsp. soy sauce
1 tsp. chili paste
1 tsp. fish sauce
1 tsp. dashi powder

Combine all ingredients in mixing bowl, thoroughly combine. Place in small sauce pot and simmer for several minutes. Reserve for later use.

Sticky Rice

1 cup sushi rice
1 ½ cups spring water
1 tsp. peeled, sliced galangal
1 garlic clove crushed
1 bay leaf
1 tbsp. mirin cooking wine
Sea salt, white pepper

Wash rice in cold water, repeat four times until water runs clear. Steam rice in spring water with galangal, garlic and bay leaf for 25 minutes. Glaze rice with mirin, reserve warm for later assembly.

Mushroom Fumet

3 cups fish stock
1 cup Homshemiji and mitake mushrooms
micro carrots, onion and celery
½ cup kombu seaweed

Simmer all ingredients for 10 minutes, remove kombu, reserve stock warm for later assembly.

Shumai hogfish dumplings

2 Wonton wrappers
2 oz. hogfish pieces
1 tbsp. eggwhites
1 tbsp. heavy cream
1 tsp. sesame oil
1 tsp. soy sauce
1 tsp. chopped garlic
1 tsp. chopped ginger

Place all ingredients in food processor except the wonton wrappers, pulse until smooth in consistency for approximately 1 minute. Remove mixture and place approximately 1 oz. in center of each wonton wrapper, wrap around to form dumplings leaving a bit of the top exposed. Simmer in the mushroom fumet for 7 minutes. Reserve warm for assembly.

Garnish

Shiso leaves and pea tendrils

For the assembly

Grill hogfish fillets on wood burning and charcoal grill for 2 minutes on each side, brush fillets with guava glaze and finish in 400 degree oven or salamander for 4 minutes. Serve atop sticky rice surroned with mushroom broth and dumplings, garnish with fresh greens.