

Pan Seared Black Sea Bass with Sunchoke Purée, Hedgehog Mushrooms and Lobster Mushroom Reduction (Serves 10)

Sunchoke Purée

2 pounds sunchoke, washed and cut into quarters
¼ pound butter
3 sprigs thyme, tied together with twine
Half & half

In a sauté pan, add ½ of the butter and the thyme. Melt down the butter and add the sunchokes, season with salt and pepper, cook over medium heat with a little bit of color on them. Cover with half & half and simmer slowly until tender. Remove the thyme and strain off the half & half. (Save it because you might need to add some back to the purée.) Place the sunchokes in the blender with the half & half coming about half way up. Blend on high until smooth. If the mixture is very thick, add a little of the reserved half & half to achieve the proper consistency. Remove from blender and place in small sauce pan to keep warm.

Sautéed Hedgehog Mushrooms

1 pound mushrooms, cleaned of any dirt or debris
2 tablespoons butter
1 shallot diced very small
1 sprig thyme
1 sprig parsley

Heat a sauté pan over high heat until oil just begins to smoke. Add mushrooms, season with salt and pepper and sear. You want a little color on the mushrooms so don't overcrowd the pan. When they are caramelized, add a tablespoon of butter and the shallots to the pan, and sauté until the shallots are just cooked, about 2 minutes. Remove from the heat and add the herbs whole. Toss together.

Lobster Mushroom Broth

1 onion
2 leeks
1 carrot
1 celery stalk
1 fennel
1 cup brandy
1 cup port
2 cups white wine
2 quarts lobster broth
2 quarts mushroom broth

Caramelize vegetables with no color. Cook off liquor, add broths and simmer 20-30 minutes. Strain off vegetables and reduce mixture to about 25%. When ready to serve, bring to a boil, remove from heat and whisk in 2 tablespoons of butter.

Mushroom Stock

5 pounds mushroom scraps
1 small onion, sliced
1 leek, sliced
2 shallots, sliced
4 cloves garlic with skin, crushed
2 sprigs thyme
2 sprigs parsley
2 bay leaves
1 teaspoon peppercorns crushed
2 cups white port
2 cups white wine
Vegetable stock
Water

Heat rondeau, add canola, barely smoke. Roast mushrooms with deep color. Add vegetables, turn off heat and sweat, allowing juices from vegetables to deglaze the pan. Turn heat back on and sweat. Bloom herbs, bay leaves and peppercorn. Add wines, reduce wines by half. Cover with half vegetable stock and half water. Bring to a boil and simmer for 45 minutes. Strain through china cap pressing hard to get out all liquid.

Lobster Stock

3 pounds lobster heads
1 cup EVOO
2 carrots, cut in $\frac{1}{2}$ inch pieces
2 celery stalks, cut in $\frac{1}{2}$ inch pieces
2 onion, cut in $\frac{1}{2}$ inch pieces
1 fennel, cut in $\frac{1}{2}$ inch pieces
1 leek, cut in $\frac{1}{2}$ inch pieces
Bouquet of thyme, parsley, rosemary
Sachet of bay and peppercorns
2 cups white wine
1 cup white port
1 cup brandy
Water

Heat EVOO until almost smoking. Add mirepoix (mix of cut vegetables) and cook until lightly caramelized without breaking down. Add lobster heads and cook until crackling. Add bouquet and sachet. Cook one minute, add liquors and cook a few minutes until alcohol cooks off. Add water to cover, bring to a boil and simmer 45 minutes.

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Pan Seared Black Sea Bass (can substitute snapper or other bass)

Season fish with salt and pepper on both sides. Right before putting the fish in the pan, pat dry with paper towels so it doesn't stick and caramelizes a good amount. Heat canola oil over high heat until smoking, turn heat down and pull pan away so oil does not flare up. Add the fish and cook about 3-4 minutes (sometimes longer depending on the thickness) over medium heat until the sides start to cook and the center is still pink. Flip the fish over and continue cooking another couple minutes until just cooked. Remove from pan, allow to rest for 5 minutes. Serve with the Sunchoke Purée, Sautéed Mushrooms and Lobster Mushroom Reduction.