



BERNARD FIEYMEYER & JAMILKA BORGES

SABLE FISH WITH FLORIDA TRUFFLE SERVES 4

INGREDIENTS

- 20 oz. sable fish
- 1 bunch pine needles
- 4 pcs. crispy chicken skin
- 4 pinches sable fish skin powder
- 4 oz. mussel and pine needle butter
- 4 cherry tomato campari
- 4 oz. tomato concassee
- 4 tsp. red bread powder
- 4 cod fish chips
- 4 oz. corn puree
- 1 oz. grilled corn
- 24 clams in Pinot Grigio
- 24 "Battonet" sweet potato terrine
- 24 shavings Florida truffle
- 20 drops elderberry and pomegranate reduction
- 20 Tuscan white beans
- 2 oz. broccoli florets
- Fresh chervil

DIRECTIONS

Season sable fish with fleur de sel and steam in a bamboo basket on a bed of pine needles for 7 minutes.

Sprinkle a pinch of sable fish skin powder on the fish and add small broccoli floret.

Place one slice of crispy chicken skin on top of each piece of sable fish.

Stuff the cherry tomato campari with the tomato concassee then roll it in the red bread powder.

Fry the cod fish chips in hot oil at 350 °F until the chips are fluffy and crispy.

Reheat the tomato in oven at 350 °F for 3 minutes until warm for plating.

Place one cod chip on top of the tomato, and top with a small broccoli floret.

Reheat the corn puree to 140 °F.

Place an 80 ring on the plate and pipe 1 oz. of the hot corn puree into the ring.

Reheat Tuscan white beans, clams, grilled corn and sweet potato terrine to 140 °F.

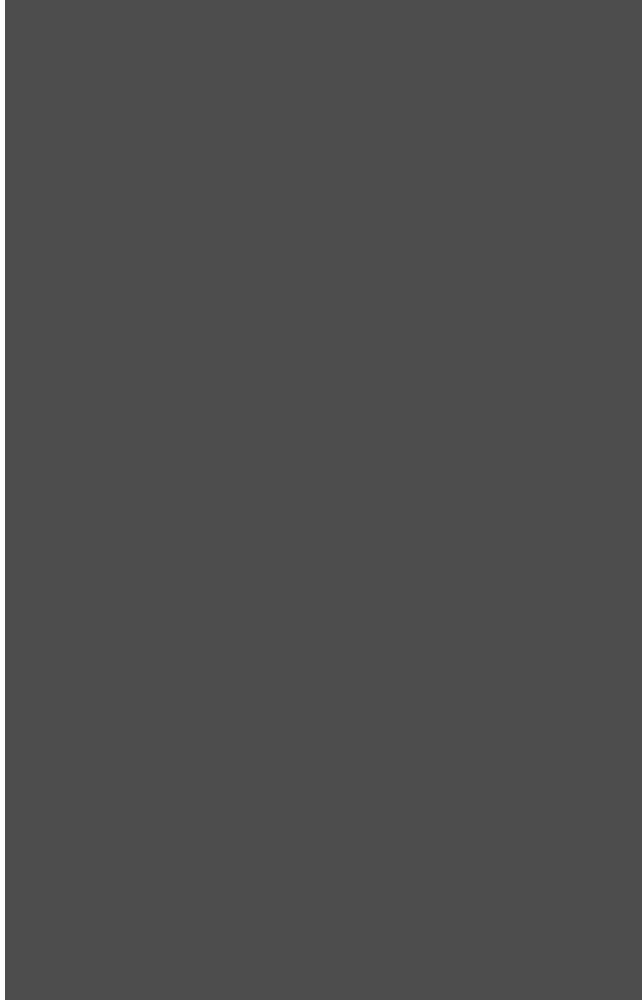
Remove the ring from the corn puree then place the following ingredients alternatively atop the corn puree: Tuscan white beans, clams, sweet potato terrine and grilled corn.

DIRECTIONS CONTINUED

To finish, decorate the corn puree mixture with shaved slices of Florida truffle and chervil. With a squeeze bottle, place 5 drops of different sizes of elderberry and pomegranate syrup on the plate. Add 2 tbsp. of pine needle butter to each piece of sable fish.

Makes 4 servings.

DIRECTIONS



TO PLATE:

Smear tahini in a line on the bottom of the plate.

Place bulgur salad directly on top.

Add the four pieces of cooked sea bream, shingled.

Roll each vegetable and place throughout the plate, on top of the fish or in the bulgur salad.

Garnish with leaves.