

Truffle Stuffed Red Snapper

FISH

Ingredients:

2 Leeks (julienned)
2 Carrots (julienned)
2 Celery stalks (julienned)
½ Truffle
8 Napa Cabbage Leafs
4 Filets of Red Snapper (whole filet of small fish preferred)
Sea Salt
White Pepper
½ lb Unsalted Butter

Steps:

1. Get a pot of water boiling on the stovetop.
2. Julienne carrots, leeks, and celery (1/8 of an inch thick and about 2-1/2 inches in length).
3. When water starts to boil place your carrots in a strainer, place in the boiling water and cook until all the juliennes' of carrots are tender. Place in cold water immediately and follow the same steps with the celery and leeks. Keeping all the vegetables separate.
4. Napa Cabbage: Remove the bottom so the leaves will fall off easily. Take 8 nice size pieces and place them in the boiling water until they are tender and place in the cold water. Hang them on the inside of a bowl to allow excess water to drain.
5. Truffle: Slice in half, carefully peel outer layer. Using a truffle slicer, slice truffle so you have 4 nice round discs. Place on the side in a safe place.
6. Take your red snapper fillets and check for bones and scales. Then trim off any dark and fatty areas, trim the tail any excess to give a nice square presentation.
7. Cut it in half so you have two nice pieces that can sit on top of each other.
8. Place two pieces of the cabbage on your work place lengthwise overlapping slightly to make the wrap wide enough for the trimmed fish filet. Place a 1/8lb piece of butter in the center and place one half of the fish on top. Place a neat layer of julienned carrots in the center. Then follow with a neat layer of julienned

leeks, next place a slice of truffle in the center, and then place a neat layer of julienned celery. Once you have all your vegetables placed, stack the other half of the fish on top, season with salt and white pepper.

9. Sit the fish on top of the butter and wrap the cabbage around the fish to make a package. Folding the edges in first, wrapping the thinner side of the cabbage followed by the thicker end to finish the wrap.
10. Once you have all 4 wraps are made peel off 2 leek leafs and blanch them. Once they are blanched cut them into ¼ inch lengthwise strips so you can tie two of them around each package of fish.
11. Steam the wrapped fish until the fish is firm to the touch. (About 8 minutes)
12. Slice in half before plating.

SAUCE

Ingredients:

5 Shallots

1-1/2 Cups of Red Wine

¼ lb of Unsalted Butter

¼ Cup of Heavy Cream

Steps:

1. In a sauté pan place shallots finely chopped with the wine. Reduce to a thick syrup
2. Wisk in heavy cream and reduce.
3. Wisk in butter (cold butter)
4. Strain and plate.