



ROSH CHODESH CLUB

SEABASS W/ POTATO GNOCCHI & TRUFFLE PARMESAN VELOUTÉ

 Serves 2-4

INGREDIENTS

Seabass

White Seabass Fillets
Salt
Thyme
Garlic
Butter
White Pepper

Gnocchi

450g Yukon Gold Potatoes (finished and peeled)
4 Egg Yolk
85g 00 Flour
pinch of salt plus salt for roasting

Crispy Savoy Kale

Savoy Kale Leaves
Olive Oil
Salt

Parmesan Truffle Velouté

2 Tbsp Unsalted Butter
2 Shallots (small dice)
3 Garlic Cloves (sliced)
2 Tbsp AP Flour
1 cup Fish Stock
1 cup Cream
4oz Chenin Blanc
3 oz Parmesan (grated)
1 tsp Tuscanini Minced Black Truffle
Salt & White Pepper to taste
Fresh Lemon Juice to taste

Recommended Pairing



Herzog Special Reserve
Chenin Blanc (Mev)



Directions

Seabass: 45 minutes before you are going to cook the fish score the skin with a knife and liberally season only the skin. This draws out as much moisture as possible.

-When Ready to cook remove Salt and completely dry the fish. Place into a hot pan with oil skin side down, searing and cooking the fish 60% of the way.

-Flip the fish and add butter, thyme and garlic, basting for around a minute. Finish the fish in a 400 Fahrenheit oven until cooked through.

Gnocchi: Make a bed of salt on a sheet pan and place your potatoes on it. Roast at 400 Fahrenheit for around 45 minutes or until a paring knife is easily inserted and removed.

-Remove potatoes and allow to cool enough for you to handle. When cooled remove skin. Send the potatoes through a ricer.

-Combine with egg yolk, flour and a pinch of salt and mix until combined. Dough should hold together and not be sticky. Be careful to not overwork the dough as to not create too much gluten. Creating more gluten will result in chewier gnocchi. Roll your dough into a rope and cut to desired size.

-Once cut cook in boiling salted water until they begin to float. Remove immediately and transfer to an ice bath to stop the cooking process. Move to a sheet pan and coat in oil to prevent them from sticking together. Reserve to the side for frying. When ready you can deep fry in oil or shallow fry in oil or butter until crispy.

Crispy Savoy Kale: Brush each leaf with olive oil, season lightly with salt and lay flat on a wire rack on a sheet pan. Place a second wire rack on top of them to make them flat. Roast at 300 Fahrenheit with no fan for 15 minutes until crispy but still holding the color.

Truffle Parmesan Velouté: In a pot melt butter and then add in the shallots and garlic, sauté until translucent. Add flour to create a roux and cook, stirring constantly for 1 minute to remove raw flour taste.

Add in wine and fish stock and whisk to combine. Bring to a simmer and add cream whisking and simmering for 2 minutes for flavors to meld. Now is the time to season and adjust consistency. You want the sauce to be nappe or to coat the back of a spoon.

Off the heat add parmesan and whisk to combine

Blend your sauce with an immersion blender and strain through a fine mesh strainer to remove any bits that may remain.

Lastly add the truffle and do any final seasoning with salt, white pepper and lemon juice.

