



# Culinary Institute of America

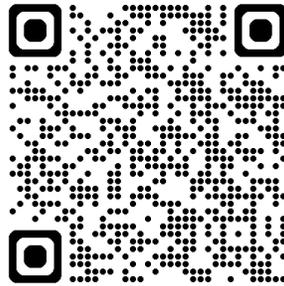
## **THE CRAFT OF SEAFOOD: TECHNIQUES FROM THE PACIFIC**

### **CULINARY INSTITUTE OF THE PACIFIC**



Culinary Institute of the Pacific, Diamond Head campus, Oahu, Hawai'i

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Welcome to the CIA!

Education is a gift. And those of us in the foodservice industry have a chance to “pay it forward” by sharing our gifts with others. For over 70 years, The Culinary Institute of America has provided students with unparalleled training, setting the gold standard for culinary excellence.

Whether you are here to learn new skills and techniques, develop an appreciation for a global cuisine, or are in pursuit of ProChef Certification, our continuing education courses provide the training you need to achieve your personal and professional development goals.

While on campus, we want you to have the best experience possible. If you have any questions along the way, please ask your chef-instructor or anyone on the Continuing Education staff. Once your training is complete, please feel free to stay in touch - we always enjoy hearing your success stories.

And, because so many of our students ask how they can keep in touch with each other after class is over, we’ve made it easy to do through our Facebook page. Just log in and search for “CIA ProChef.”

Wishing you all the best,

A handwritten signature in black ink that reads "David Kamen". The signature is fluid and cursive, with a long horizontal stroke at the end.

David Kamen '88 MBA PC<sup>III</sup>  
Director CIA Consulting  
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P.S. Did you know that the CIA is an independent, not-for-profit college? As such, your tuition supports our core mission of providing the world’s best professional culinary education. If you’d like to further support the future of food with the gift of education, please visit [www.ciagiving.org](http://www.ciagiving.org).

## EXPECTATIONS FOR PARTICIPANTS

- ☑ Silence and put away phones during class.
- ☑ Actively participate.
- ☑ Return promptly from breaks.
- ☑ Remain in attendance for the class duration.
- ☑ Complete the course evaluation.
- ☑ Follow all established health and safety regulations.
  - In addition to the precautions necessary to guard against food-borne illness, care must also be taken to avoid accidents. The following safety measures should be practiced.
    - Wash hands before beginning work in the kitchen.
    - Keep all perishable items refrigerated until needed.
    - NYS law – when handling “ready-to-eat” food items, if you don’t cook it, glove it!
    - Wash hands, cutting boards, knives, etc. when switching between meats and vegetables.
- ☑ Maintain CIA uniform standards.
- ☑ Act within the guidelines of the CIA’s policy on harassment.
  - The Culinary Institute of America (CIA) is committed to providing a working and learning environment free from harassment. Members of the CIA community, guests, and visitors have the right to be free from any form of harassment (which includes sexual misconduct and sexual harassment) or discrimination; all are expected to conduct themselves in a manner that does not infringe upon the rights of others.

# CIA UNIFORM POLICY

To foster a professional working environment and to maintain the highest standards of safety and sanitation, the CIA has adopted the following uniform code. Each item has been designed with a practical function in mind. These items must be worn in all production classes unless otherwise stated.

- ☑ Chef's jacket
  - Double-breasted structure creates a two-layer cloth barrier to help prevent steam burns, splashes, and spills
  - Can be re-buttoned on the opposite side to cover spills
  - Sleeves are long to cover as much arm as possible to reduce burns
- ☑ Pants
  - Hounds-tooth helps camouflage stains
  - Best without cuffs, which can trap hot liquids and debris
- ☑ Shoes and Socks
  - Shoes
    - Should be made of hard leather, with low heels, slip-resistant soles, and no open toes
    - Prevent slips and falls in the kitchen
    - Offer support
    - Protect feet from falling pots
  - Socks
    - Must be worn for hygienic purposes and to prevent burns
- ☑ Neckerchief (optional)
  - Helps to absorb sweat
- ☑ Toque (provided in class)
  - Contains hair
  - Absorbs sweat
- ☑ Apron (provided in class)
  - Protects jacket and pants from excessive staining
- ☑ Side towel (provided in class)
  - Protects hands when working with hot pans, dishes, and equipment
- ☑ Jewelry
  - Not permitted except for one plain ring to minimize exposure to potential hazards
- ☑ Hair
  - Should be neatly maintained, clean, and under control at all times

# COURSE DESCRIPTION

## THE CRAFT OF SEAFOOD: TECHNIQUES FROM THE PACIFIC

Dive deep into the culinary riches of the Pacific in this immersive, hands-on workshop dedicated to the art of seafood preparation. Over the course of one week on the island of O’ahu, you’ll explore the entire journey of fish and shellfish from sourcing and sustainability to precise butchery and innovative cooking techniques. Learn to break down whole fish with confidence, master classic and contemporary methods such as poaching, steaming, grilling, and curing, and develop flavor-forward seafood dishes that celebrate both local traditions and global influences. Led by expert chefs, the course emphasizes respect for the ocean’s bounty and responsible culinary practices. Whether you’re refining your skills or diving into seafood cookery for the first time, you’ll leave equipped with the knowledge and confidence to prepare exceptional seafood dishes with integrity and skill. The week culminates in a seafood showcase, where your work is shared and celebrated. Graduates will receive a certificate of completion from The Culinary Institute of America.

### LEARNING OBJECTIVES

*Throughout this course, you will...*

- Demonstrate proper techniques for whole fish fabrication and shellfish handling, ensuring safety, efficiency, and product quality.
- Apply both classic and modern seafood cooking methods, including grilling, poaching, steaming, and curing, to a variety of seafood items.
- Identify and interpret regional and global seafood flavor profiles to create culturally inspired dishes.
- Evaluate and implement sustainable fishing and sourcing practices within seafood selection and preparation.
- Design, prepare, and present an original seafood dish that showcases knowledge and skills gained throughout the course.

# COURSE SYLLABUS

## DAY ONE

- Welcome and Overview
- Kitchen Production Exercise
  - Menu and Recipe Review
  - Chef Demonstration
    - Lobster Butchering and Breakdown
    - Parts Identification
    - Male/ Female Identification
  - Cooking Techniques
    - Poach, Sauté, Fry, Steam, Broil, Bake
  - Other Cooking Preparations
    - Bisque
    - Beignet
    - Salads
    - Risotto
    - Ravioli
    - Stuffing
- Lunch from Production
- Critique, Feedback and Review

## DAY TWO

- Kitchen Production Exercise
  - Menu and Recipe Review
  - Chef Demonstration
    - Clams, Mussels, Oysters, Shrimp, Squid
    - Parts Identification
    - Butchering
  - Cooking Techniques
    - Poach, Sauté, Fry, Steam, Broil, Bake
  - Other Cooking Preparations
    - Chowders
    - Souffles
    - Grain Cookery
    - Blanching
    - Butter Sauces
    - Salsa
- Lunch from Production
- Critique, Feedback and Review

## DAY THREE

- Kitchen Production Exercise

- Menu and Recipe Review
- Chef Demonstration
  - Flat and Round Fish
  - Parts Identification
  - Butchering
  - Freshness and Buying Tips
- Cooking Techniques
  - Poach, Sauté, Fry, Steam, Broil, Bake, Smoke, Grill, Curing, Maceration
- Other Cooking Preparations
  - Purées
  - Browning Butter
  - Emulsified Vinaigrettes
  - Blanching
- Lunch from Production
- Critique, Feedback and Review

## DAY FOUR

- Kitchen Production Exercise
  - Menu and Recipe Review
  - Chef Demonstration
    - Global Fish and Shellfish Dishes
    - Portioning
    - Butchering
  - Cooking Techniques
    - Poach, Sauté, Fry, Steam, Broil, Bake, Smoke, Grill, Curing, Maceration
  - Other Cooking Preparations
    - Black Roux
    - Blackening
    - Gumbo
    - Dirty Rice
    - En Papillote
    - Tomato Sauce
    - Beer Batter
- Lunch from Production
- Critique, Feedback and Review

## DAY FIVE

- Kitchen Production Exercise
  - Market Basket Challenge
- Lunch from Production
- Critique, Feedback and Review

# DAY ONE: LOBSTER

## LEARNING OBJECTIVES

*By the end of this day, you should be able to...*

- Demonstrate an understanding of kitchen responsibilities, mise en place, and knife safety.
- Discuss seafood safety and sanitation practices, and how they differ for different kinds of seafood.
- Explain the difference between foodborne food poisoning and foodborne illness.
- Identify various knives and equipment used for fabricating seafood.
- Describe lobster anatomy, gender variations, and the difference between Maine and Boston lobster.
- Fabricate a lobster.
- Describe ideal cooking methods for lobsters.

# DAY ONE: TEAM PRODUCTION ASSIGNMENTS

## CHEF DEMO

Lobster Fabrication  
Lobster Stock Production

## TEAM ONE

Creamy Lobster Bisque with Cognac  
Lobster and Oyster Mushroom Ravioli with Parmesan Foam

## TEAM TWO

Spicy Lobster Salad with Avocado and Mango  
Lobster Risotto with Snap Peas and Tomato Basil Butter

## TEAM THREE

Lobster and Corn Fritters with Lime Crème Fraîche  
Seared Lobster Tail with Caribbean Salsa

## TEAM FOUR

Chilled Lobster with Beets in a Citrus-Miso Vinaigrette  
Baked Lobster with Brioche Truffle Stuffing

*\*\*Prep Smoked Salmon Pastrami Style and Ginger Cured Salmon for Day 4\*\**

# LOBSTER STOCK

*Yield: ½ gallon*

<b>Ingredients</b>	<b>Amounts</b>
Oil, canola	¼ cup
Lobster, body, cut into 1-in. pieces	4 ea.
Garlic, clove, sliced	1 ea.
Shallot, halved	1 ea.
Tomato, paste	2 Tbsp.
Water	3 qt.
Brandy	¼ cup
Salt, kosher	2 tsp.
Peppercorns, black, whole	5 ea.

## **Method**

1. Heat the oil in a medium stockpot over medium heat. Add the lobster. Cook, stirring occasionally, until the bodies develop a deep red color, 3 to 5 minutes.
2. Add the garlic and shallot. Cook until soft, 1 to 2 minutes.
3. Add the tomato paste. Cook over low heat for 5 minutes, stirring often to avoid browning the tomato paste.
4. Add the water, brandy, salt, and peppercorns. Cook for 20 minutes. Strain through a fine mesh strainer.
5. Reduce the stock to intensify flavor as needed. Use stronger stocks for sauces and lighter stocks for soups.

**Note:** Be careful not to overcook the stock with the lobster bodies as it will smell like ammonia.

# CREAMY LOBSTER BISQUE WITH COGNAC

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil, canola	2 Tbsp.
Lobster, body, cleaned	2 ea.
Shallot, thinly sliced	1 ea.
Garlic, clove, thinly sliced	1 ea.
Mushroom, enoki, thinly sliced	1 ea.
Tomato, paste	2 Tbsp.
Stock, lobster (From chef demo)	2 qt.
Tarragon, sprig, fresh	2 ea.
Blonde Roux (Recipe follows)	¼ cup
Heavy cream	½ cup
Wine, sherry, dry	¼ cup
Brandy, Cognac	¼ cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Lobster, meat, cooked	1 cup

## **Method**

1. Heat the oil in a medium stockpot over medium heat. Add the lobster bodies. Cook, stirring occasionally, until the bodies develop a deep red color, about 5 minutes.
2. Add the shallot, garlic, and mushroom. Cook until softened, 2 to 3 minutes.
3. Add the tomato paste and turn the heat to low. Cook for 3 to 5 minutes, stirring often to avoid browning the tomato paste.
4. Add the lobster stock and tarragon. Simmer for 20 minutes. Strain through a fine mesh strainer and into a pot.
5. Bring the stock back to a boil. Add the Blonde Roux. Simmer on low heat, stirring often, for 15 to 20 minutes.
6. Add the heavy cream, sherry, and cognac. Cook for 3 minutes.
7. Blend with an immersion blender until the bisque is smooth, 3 to 4 minutes. Season with salt and pepper to taste.
8. Cut the lobster meat into ¾-inch pieces.
9. Ladle the soup into 6 soup bowls. Top each bowl of soup with the lobster meat.

**Note:** For a stronger lobster taste, use only ¼ cup of heavy cream.

Source: *The New Book of Soups*, p. 182

# BLONDE ROUX

*Yield: 4 ounces*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted	2 wt. oz.
Flour, all-purpose	3 wt. oz.

## **Method**

1. For the clarified butter, heat the butter in a small saucepan over low heat until foam rises to the surface and some of the solids drop to the bottom of the pan, 2 to 3 minutes. Continue to heat until the butterfat becomes very clear, skimming off any foam.
2. Ladle the pure butterfat into another container, being careful not to disturb the milk solids in the bottom of the pan. Discard the milk solids.
3. Heat the clarified butter in a rondeau over moderate heat.
4. Add the flour all at once. Cook over low heat, stirring constantly, until the roux is pale ivory, 8 to 10 minutes.

**Note:** To create a white roux, use canola oil to maintain color. Cook as directed above for about 6 minutes.

# LOBSTER AND OYSTER MUSHROOM RAVIOLI WITH PARMESAN FOAM

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Semolina and Egg Pasta Dough (Recipe follows)	2 lb.
Butter, unsalted	¼ cup
Shallot, minced	1 ea.
Garlic, clove, minced	1 tsp.
Mushroom, oyster, small diced	1 cup
Stock, lobster (From chef demo)	¼ cup
Lobster, meat, cooked	2 cups
Cheese, ricotta	½ cup
Chive, fresh, sliced	2 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Wine, white, dry	½ cup
Garlic, clove, minced	1 tsp.
Stock, chicken	1 cup
Heavy cream	½ cup
Cheese, Parmesan, grated	¾ cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Butter, unsalted	1 Tbsp.
Mushroom, oyster	1 cup
Chive, stem, fresh, batonnet	24 ea.

## **Method**

1. Make the Semolina and Egg Pasta Dough according to the directions in the following recipe.
2. Roll out the pasta dough into thin sheets about ⅛-inch thick. Using a round cutter, cut the sheets into 2-inch circles. Reserve.
3. For the filling, in a small pot, place the butter, shallot, and garlic. Cook over low heat until soft, 2 to 3 minutes.
4. Add the mushrooms and lobster stock. Reduce until dry and cool.
5. Cut the lobster meat into a ¼-inch dice.

6. Add the lobster meat, ricotta, and chives. Mix to combine. Season with salt and pepper to taste.
7. Roll the filling mixture into twenty-four 1-inch balls. Cool for 10 minutes.
8. Place one portion of filling in the center of a reserved pasta circle. Lightly moisten the edges of the circle with water. Place a second pasta circle on top and press gently around the edges to seal, making sure no air is trapped inside. Repeat with the remaining pasta and filling until all ravioli are formed. Reserve.
9. For the sauce, in a medium saucepan, place the wine and garlic. Reduce by half over medium-low heat.
10. Add the chicken stock. Bring it to a boil.
11. Add the heavy cream and Parmesan. Blend with an immersion blender. Season with salt and pepper to taste. Reserve warm.
12. In a large pot, bring 2 gallons of salted water to a boil. Add the ravioli and gently cook until the filling is warm and the pasta is firm to the bite (*al dente*), 5 to 7 minutes.
13. Heat the butter in a sauté pan over medium-low heat. Add the mushrooms and lightly sauté for 1 to 2 minutes.
14. To serve, place 3 ravioli and a few mushrooms on each plate. Drizzle the reserved sauce over top of the ravioli and around the plate. Garnish with the chives.

**Note:** For richer flavor, add 1 cup of tomato purée to the sauce.

# SEMOLINA AND EGG PASTA DOUGH

*Yield: 2 pounds*

<b>Ingredients</b>	<b>Amounts</b>
Egg, whole	3 ea.
Egg, yolk	3 ea.
Water	1 tsp.
Salt, kosher	1 tsp.
Flour, semolina, finely ground	2 cups
Flour, 00, soft wheat, finely ground	1 cup

## **Method**

1. In a small mixing bowl, mix the eggs, egg yolks, and water until thoroughly combined.
2. In a separate small mixing bowl, mix the salt, semolina flour, and 00 flour until thoroughly combined.
3. Place the flour on a worktable and form a well in the middle of the flour. Pour the egg mixture into the well. Gradually draw flour into the eggs from the inside edges of the well, mixing until the dough begins to come together. Knead for 3 minutes.
4. Wrap the dough in plastic wrap and let rest for one hour.

# SPICY LOBSTER SALAD WITH AVOCADO AND MANGO

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Lobster, meat, cooked	3 cups
Lobster, roe, cooked	1 Tbsp.
Mayonnaise	½ cup
Yogurt, plain, non-fat	¼ cup
Celery, seed	1 tsp.
Lemon, juice, fresh	1 Tbsp.
Cucumber, Japanese, small diced	¼ cup
Chervil, fresh, chopped	2 Tbsp.
Chile, cayenne, ground	½ tsp.
Avocado	1 ea.
Cilantro, micro	½ cup
Oil, olive, extra-virgin	2 Tbsp.
Salt, sea	to taste
Pepper, black, ground	to taste
Lime, juice, fresh	2 Tbsp.
Onion, red, minced	2 Tbsp.
Lime, zest	2 tsp.
Avocado, minced	3 ea.
Cilantro, fresh, minced	3 Tbsp.
Chile, jalapeño, minced	1 tsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Mango, peeled	2 ea.
Lime, juice, fresh	1 Tbsp.
Oil, canola	¼ cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Peppercress, thick stems removed	2 cups

## **Method**

1. Small dice the lobster meat. Mince the lobster roe.
2. In a large bowl, gently mix the lobster meat, lobster roe, mayonnaise, yogurt, celery seed, lemon juice, cucumber, chervil, cayenne, avocado, microgreens, oil, salt, and pepper until combined. Chill for one hour.

3. For the avocado mixture, combine the red onion and lime juice. Macerate for 10 minutes.
4. Add the lime zest, avocado, cilantro, jalapeño. Gently fork mash to create a chunky purée. Season with salt and pepper to taste.
5. For the mango sauce, in a blender, purée the mango, lime juice, and oil until very smooth. Season with salt and pepper to taste.
6. Place the avocado mixture in an even layer on the bottom of a 3-inch circle mold. Spoon the lobster mixture on top, spreading it evenly to form the second layer.
7. Top with the mango sauce and garnish with peppergrass.

# LOBSTER RISOTTO WITH SNAP PEAS AND TOMATO BASIL BUTTER

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted	1/2 cup
Shallot, minced	1/4 cup
Garlic, clove, minced	2 tsp.
Rice, risotto	1 cup
Wine, white, dry	1 cup
Mushroom, porcini, dried, chopped	2 Tbsp.
Stock, chicken	4 cups
Tomato Concassé (Recipe follows)	2 cups
Butter, unsalted	1 cup
Stock, lobster (From chef demo)	1 cup
Peas, fresh	3/4 cup
Salt, kosher	as needed
Peas, snap, fresh	3/4 cup
Lobster, meat, tails and claws, cooked	2 cups
Cheese, Parmesan, grated	1/2 cup
Heavy cream	1/2 cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Basil, leaves, fresh, roughly chopped	1/4 cup

## **Method**

1. For the risotto, place the butter, shallots, and garlic in a large pot. Cook over low heat until tender, about 3 minutes.
2. Add the rice and stir to coat the grains with the butter. Cook for 1 minute.
3. Add the wine and mushrooms while stirring continuously with a wooden spoon.
4. While stirring, add the chicken stock 1/2 cup at time. Continue stirring until the rice is tender to the bite (*al dente*), about 20 minutes. If more liquid is needed, add water instead of chicken stock to avoid giving the risotto a chicken flavor. Remove the pot from the heat and cool.
5. For the sauce, place the tomato concassé, butter, and lobster stock in a small pot. Simmer over low heat for 30 minutes, being careful not to evaporate all the liquid. The sauce should be a chunky butter sauce.

6. Shell the fresh peas. Bring a pot of salted water to a boil. Blanch the peas for 1 minute. Drain the peas and transfer to an ice bath. Drain once cool. Mash the peas using a fork or food processor, depending on the desired texture. Reserve.
7. Remove the strings and trim the ends from the snap peas. Bring a pot of salted water to a boil. Blanch the snap peas for 1 to 2 minutes. Drain the snap peas and transfer to an ice bath. Drain once cool. Julienne the snap peas. Reserve.
8. Cut the lobster tail and claw meat into small pieces.
9. Return the pot with the risotto to the stove and warm over low heat. When warm, fold in the mashed peas, snap peas, lobster meat, cheese, and cream. If the risotto gets too thick, a small amount of water may be added. Be careful not to overmix.
10. Adjust the seasoning with salt and pepper to taste. Add the basil to the sauce just before serving.
11. Place the risotto in the center of a shallow serving bowl. Spoon the sauce around the risotto.

# TOMATO CONCASSÉ

*Yield: ½ pound*

<b>Ingredients</b>	<b>Amounts</b>
Salt, kosher	½ Tbsp.
Tomato, plum	½ lb.

## **Method**

1. Score an X at the tip of the tomato. Trim out the core while leaving the tomato whole.
2. Bring a large pot of water to a boil. Add the salt and stir to combine. Add the tomatoes and blanch for 30 seconds.
3. Remove the tomatoes from the boiling water and transfer immediately to an ice bath. Soak the tomatoes until they are cool enough to be handled.
4. Remove the tomatoes from the ice bath and pat dry.
5. Starting at the scored X, gently peel back the loosened skin with your fingers or a paring knife. The skin should slip off easily. The tomatoes may now be crushed or cut in half and seeded depending on the intended use.

# LOBSTER AND CORN FRITTERS WITH LIME CRÈME FRAÎCHE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Savory Beignet Dough (Recipe follows)	1 cup
Corn, ears	2 ea.
Oil, olive, pure	as needed
Salt, kosher	as needed
Lobster, meat	2 cups
Garlic, clove, minced	½ tsp.
Scallion (Green onion), sliced	½ cup
Tabasco sauce	1 Tbsp.
Calamansi, zest	1 Tbsp.
Calamansi, juice, fresh	1 Tbsp.
Oil, fryer	as needed
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Crème fraîche	1 cup
Lime, zest	2 tsp.
Lime, juice, fresh	2 Tbsp.

## **Method**

1. Make the Savory Beignet Dough according to the directions in the following recipe. Cover and allow the dough to rise for 1 hour.
2. Preheat the oven to 450°F and the fryer to 325°F.
3. Cut the corn kernels from the cob. Transfer the kernels to a mixing bowl. Add just enough oil to lightly coat the kernels. Season with salt as needed.
4. Line a baking sheet with parchment paper. Transfer the coated corn to the lined baking sheet and spread in an even layer.
5. Roast the corn in the preheated oven until golden brown around the edge of the baking sheet, about 15 minutes. Watch closely to ensure that the corn does not burn. Remove from the oven.
6. Lower the heat of the oven to 175°F.
7. Medium dice the lobster meat.
8. In a large bowl, mix the lobster meat, corn, garlic, scallion, Tabasco, calamansi zest, calamansi juice, and Savory Beignet Dough until thoroughly combined.

9. Drop heaping tablespoons of batter into the preheated fryer. Fry until golden brown on one side, 2 to 3 minutes. Turn the fritters over and fry until golden brown on the other side, 2 to 3 minutes.
10. Remove the fritters from the fryer and drain on paper towels. Reserve in the preheated oven to keep warm until all batches are fried. Season with salt and pepper to taste.
11. In a small bowl, combine the crème fraîche, lime zest, and lime juice.
12. Place the warm fritters on a serving platter. Top each fritter with a small spoon of lime crème fraîche. Serve immediately.

**Note:** Be sure the frying oil is not too hot, as the fritter will burn on the outside before cooking on the inside.

Source: Adapted from: *Mediterranean Cooking*, p. 37

## SAVORY BEIGNET DOUGH

*Yield: 3 cups*

<b>Ingredients</b>	<b>Amounts</b>
Milk, whole	½ cup
Yeast	1 tsp.
Water	½ cup
Sugar, granulated	1 tsp.
Flour, all-purpose	½ cup
Egg, whole	2 ea.
Salt, kosher	½ tsp.
Pepper, black, ground	1 pinch
Flour, all-purpose	1 ½ cups

### **Method**

1. In a large bowl, mix the milk, yeast, water, sugar, and flour until a batter is formed.  
Allow it to stand for 10 minutes to activate the yeast.
2. Add the eggs, salt, and pepper. Mix to combine.
3. Add the remaining flour. Mix until a stiff batter is formed.
4. Cover and allow the dough to rise for 1 hour.

# SEARED LOBSTER TAIL WITH CARIBBEAN SALSA

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Garlic, clove, minced	1 tsp.
Chile, jalapeño	2 Tbsp.
Onion, red, small diced	½ cup
Pepper, bell, red, small diced	½ cup
Pepper, bell, green, small diced	½ cup
Pineapple, small diced	1 cup
Mango, small diced	½ cup
Tomato Concassé (Recipe follows)	2 cups
Coriander, leaves, fresh, chopped	½ cup
Lime, juice, fresh	½ cup
Lime, zest	½ Tbsp.
Oil, canola	¼ cup
Salt, sea	to taste
Pepper, black, ground	to taste
Oil, canola	¼ cup
Lobster, tail, in shell, split in half lengthwise	6 ea.
Butter, unsalted	½ cup
Watercress, bunch	2 ea.

## **Method**

1. Preheat oven to 350°F.
2. For the salsa, in a large bowl, place the garlic, jalapeno, red onion, bell peppers, pineapple, mango, tomato concassé, coriander, lime juice, lime zest, and canola oil. Season with salt and pepper to taste. Marinate for 30 minutes.
3. Heat the oil in a sauté pan over low heat. Place the lobster tails cut side down and cook for 3 minutes.
4. Transfer the sauté pan with the lobster to the preheated oven and cook for 3 to 4 minutes. Remove the pan from oven and add the butter to the pan. Baste the lobster tails with the butter and let them rest for 5 minutes. This will allow for easier shell removal. Remove the lobster tails from their shells according to the chef's demonstration.
5. Portion the salsa in the center of six plates. Place 1 lobster tail on top of each salsa mound. Garnish each lobster with a few sprigs of watercress.

# TOMATO CONCASSÉ

*Yield: ½ pound*

<b>Ingredients</b>	<b>Amounts</b>
Salt, kosher	½ Tbsp.
Tomato, plum	½ lb.

## **Method**

1. Score an X at the tip of the tomato. Trim out the core while leaving the tomato whole.
2. Bring a large pot of water to a boil. Add the salt and stir to combine. Add the tomatoes and blanch for 30 seconds.
3. Remove the tomatoes from the boiling water and transfer immediately to an ice bath. Soak the tomatoes until they are cool enough to be handled.
4. Remove the tomatoes from the ice bath and pat dry.
5. Starting at the scored X, gently peel back the loosened skin with your fingers or a paring knife. The skin should slip off easily. The tomatoes may now be crushed or cut in half and seeded depending on the intended use.

# CHILLED LOBSTER WITH BEETS IN A CITRUS-MISO VINAIGRETTE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Lobster, tail, 4-oz., in shell, split in half lengthwise	3 ea.
Salt, sea	2 Tbsp.
Beet, red, large	2 ea.
Beet, yellow, large	2 ea.
Vinegar, wine, red (Divided)	½ cup
Salt, sea	1 Tbsp.
Lemon, juice, fresh	¼ cup
Lime, juice, fresh	¼ cup
Orange, juice, fresh	½ cup
Miso paste, white	¼ cup
Togarashi, ground	½ tsp.
Ginger, powdered	1 tsp.
Soy sauce	1 Tbsp.
Oil, canola	½ cup
Scallion (Green onion), slivered	¼ cup

## **Method**

1. In a large pot, bring 1 gallon of water to a low simmer. Add the lobster tails and salt. Poach until translucent, 3 to 4 minutes. Remove the lobster tails from the pot. Allow them to cool to room temperature in the shell.
2. Bring two separate pots of water to a boil. In one pot, add the red beets, ¼ cup of the vinegar and ½ tablespoon of the salt. In the other, add the yellow beets with the remaining vinegar and salt. Cook until tender, about 1 hour. Remove the beets from their pots and allow them to cool.
3. For the vinaigrette, in a saucepan, place the lemon, lime, and orange juice. Bring the juices to a boil and reduce by ½. Remove the saucepan from the heat and allow the reduced juices to cool.
4. Add the miso, pepper, ginger, soy, and oil. If the vinaigrette gets too thick, a little water can be added.
5. Cut the cooled beets into ½-inch thick, 1-inch circles. Arrange 2 yellow and 2 red beets per plate, shingling them in the center of the plate. Place the lobster over top of the beets. Garnish with scallion and finish with a drizzle of the vinaigrette.

# BAKED LOBSTER WITH BRIOCHE TRUFFLE STUFFING

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Lobster, whole, 1 $\frac{3}{4}$ lb.	3 ea.
Salt, sea	as needed
Butter, unsalted	$\frac{1}{2}$ cup
Shallot, minced	1 ea.
Garlic, clove, minced	1 ea.
Mushroom, oyster, small diced	1 cup
Wine, white, dry	$\frac{1}{2}$ cup
Stock, lobster (From chef demo)	$\frac{1}{2}$ cup
Bread, Brioche, small diced	1 $\frac{1}{2}$ cups
Truffle, black, small diced	1 Tbsp.
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Egg, whole	1 ea.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Butter, unsalted, melted	$\frac{1}{2}$ Tbsp.
Brandy	$\frac{1}{4}$ cup

## **Method**

1. Preheat oven to 325°F.
2. To clean the lobster, split it in half and remove the claws and knuckles. Clean out the top body portion so the stuffing can be easily placed inside of the shell.
3. Bring a pot of salted water to a simmer. Add the lobster claws and simmer for 2 minutes. Add the lobster knuckles to the water. Cook the claws and knuckles together for 5 minutes. Remove the claws and knuckles from the water and transfer onto a plate. Cover and cool.
4. Remove the meat from the claws and knuckles according to the chef's demonstration. Dice the lobster meat. Reserve.
5. In a pot, cook the butter, shallot, and garlic over low heat until tender, about 5 minutes.
6. Add the mushrooms, wine, and lobster stock. Cook for 5 minutes. Remove from the heat. Strain the mushrooms from the cooking liquid. Reserve separately. Season the mushroom cooking liquid with salt and pepper to taste.

7. For the stuffing, combine the mushrooms, brioche, truffle, parsley, egg and reserved lobster meat. Season with salt and pepper to taste. If the stuffing is dry, add a little more lobster stock to moisten.
8. Spoon the stuffing into the lobster body. Brush the tail with the butter and brandy.
9. Arrange the stuffed lobster halves on a parchment-lined baking sheet or shallow roasting pan. Bake in the preheated oven for 10 to 15 minutes.
10. Transfer the baked stuffed lobster halves to a warm plate. Spoon the reserved mushroom cooking liquid over the lobster tail and around the plate.

# SMOKED SALMON PASTRAMI STYLE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Fish, salmon, side	1 ea.
Molasses	¼ cup
Salt, sea, fine	¾ cup
Sugar, brown, dark	½ cup
Pepper, black, coarsely ground	¼ cup
Coriander, seed, cracked	1 Tbsp.
Mustard, seed, cracked	1 Tbsp.
Fennel, seed, cracked	1 Tbsp.
Allspice, ground	1 tsp.
Garlic, powder	1 Tbsp.
Onion, powder	1 Tbsp.
Paprika, ground	1 tsp.
Clove, ground	½ tsp.

## **Method**

1. Remove the pin bones and score the skin side of the fish ½-inch deep.
2. Place the fish skin side down on cheesecloth. Brush the fish with the molasses.
3. For the seasoning mix, in a small bowl, place the salt, sugar, pepper, coriander, mustard seed, fennel seed, allspice, garlic powder, onion powder, paprika, and clove. Mix to combine.
4. Season the fish with the salt mixture. Be sure to coat heavier at the top where the fish is thicker and coat lighter on the thinner areas of the fish. This will provide a more even cure.
5. Wrap the seasoned fish with cheese cloth and place a small weight on top. Refrigerate for 2 days, turning over every 12 hours.
6. After 2 days, remove the fish from the cheesecloth and place on a smoking rack.
7. Cold smoke at 100°F for 3 hours. Refrigerate overnight.
8. Starting at the tail, thinly slice on the bias.

**Note:** For a lighter pastrami flavor, rinse the salmon under cold water before smoking.

# GINGER CURED SALMON WITH CITRUS AND CORIANDER

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Fish, salmon, side	1 ea.
Ginger, fresh, minced	½ cup
Coriander, seed, cracked	¼ cup
Pepper, black, ground	¼ cup
Vodka	¼ cup
Cilantro, fresh, chopped	1 cup
Salt, sea, fine	½ cup
Sugar, granulated	½ cup
Pepper, black, ground	1 Tbsp.
Lemon, zest	1 Tbsp.
Lime, zest	1 Tbsp.
Orange, zest	½ Tbsp.

## **Method**

1. Remove the pin bones and score the skin side of the fish ¼-inch deep.
2. Place the fish skin side down on cheesecloth. Rub the fish with the ginger. Sprinkle with the coriander seed and black pepper. Sprinkle the vodka on top. Cover with the cilantro.
3. In a mixing bowl, combine the salt, sugar, pepper, and citrus zests.
4. Season the fish with the salt mixture. Be sure to coat heavier at the top where the fish is thicker and coat lighter on the thinner areas of the fish. This will provide a more even cure.
5. Wrap the seasoned fish with cheesecloth and place a small weight on top. Refrigerate for 3 days, turning over every 12 hours.
6. After 3 days, gently remove the curing mix from the fish and blot with a damp cloth.
7. Starting at the tail, thinly slice on the bias.

**Note:** The sugar to salt ratio can be adjusted. More sugar will give you a sweeter flavor and less sugar will give you a saltier flavor.

# DAY TWO:

## CLAMS, MUSSELS, OYSTERS, SHRIMP, & SQUID

### LEARNING OBJECTIVES

*By the end of this day, you should be able to...*

- Identify common shellfish species and their anatomical features.
- Demonstrate proper techniques for cleaning and fabricating clams, oysters, mussels, shrimp, and squid.
- Recognize quality indicators and signs of spoilage in fresh shellfish.
- Describe flavor profiles and textures typical of each species.
- Explain appropriate cooking methods for various shellfish.

# DAY TWO: TEAM PRODUCTION ASSIGNMENTS

## CHEF DEMO

Squid, Oyster, Clam, Shrimp Fabrication

## TEAM ONE

Crab and Cheese Soufflé

Rustic New England Clam Chowder

Grilled Shrimp with Portuguese Sausage and Peppers

## TEAM TWO

Seafood Beignets with Wasabi Lime Emulsion

Pacific Oysters with Parmesan Garlic Crust

Mussels in Garlic Tomato Broth

## TEAM THREE

Seared Scallops with Miso Ginger Vinaigrette

Oyster and Clams on the Half Shell with Lemon and Cucumber Sauce Vierge

Fried Calamari with Lemon Caper Remoulade

## TEAM FOUR

Shrimp and Couscous with Roasted Vegetables

Baked Clams with Pipikaula and Peppers

Dungeness Crab Wraps with Gem Lettuce and Cilantro

# CRAB AND CHEESE SOUFFLÉ

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted	as needed
Flour, all-purpose	as needed
Milk, whole	2 cups
Blonde Roux (Recipe follows)	1/4 cup
Cheese, Gruyère, grated	1/2 cup
Cheese, Cheddar, grated	1/2 cup
Old Bay seasoning	1 Tbsp.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Crab, meat, picked	1 cup
Pâte à Choux (Recipe follows)	1/2 cup
Chive, fresh, sliced	2 Tbsp.
Cheese, Gruyère, grated	3/4 cup
Egg, white, whipped	8 ea.
Cheese, Cheddar, grated	1 1/2 tsp.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Old Bay hot sauce	as needed

## **Method**

1. Preheat the oven to 375°F. Grease eight 3 1/2-inch diameter, 4-ounce ramekins with butter and dust lightly with flour. Place them on a baking sheet and reserve.
2. For the sauce, in a heavy-bottomed saucepot over medium heat, bring the milk to a simmer, taking care not to scorch.
3. Whisk the Blonde Roux into the milk. Simmer for 10 minutes over low heat.
4. Remove the saucepot from the heat. Add the Gruyère, Cheddar, and Old Bay seasoning. Season with salt and pepper as needed.
5. Fold in the crab meat, Pâte à Choux, chives, and Gruyère until combined. Gently fold the egg whites into the mixture.
6. Distribute the batter equally among the reserved prepared ramekins, filling each mold to the rim. Sprinkle the tops of each with the Cheddar. Season with salt and pepper as needed.
7. Bake in the preheated oven until golden brown and doubled in size, 8 to 10 minutes.
8. Serve with Old Bay hot sauce.

## BLONDE ROUX

*Yield: 4 ounces*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted, clarified	2 wt. oz.
Flour, all-purpose	3 wt. oz.

### **Method**

1. For the clarified butter, heat the butter in a small saucepan over low heat until foam rises to the surface and some of the solids drop to the bottom of the pan, 2 to 3 minutes. Continue to heat until the butterfat becomes very clear, skimming off any foam.
2. Ladle the pure butterfat into another container, being careful not to disturb the milk solids in the bottom of the pan. Discard the milk solids.
3. Heat the clarified butter in a rondeau over moderate heat.
4. Add the flour all at once. Cook over low heat, stirring constantly, until the roux is pale ivory, 8 to 10 minutes.

**Note:** To create a white roux, use canola oil to maintain color. Cook as directed above for about 6 minutes.

# PÂTE À CHOUX

*Yield: 1 pound*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted	1/4 cup
Water, cold	2/3 cup
Flour, all-purpose, sifted	3/4 cup
Egg, whole, lightly beaten	2 ea.

## **Method**

1. Melt the butter in a medium saucepan over low heat. Add the water and bring it to a boil.
2. Remove the pan from the heat and add the sifted flour all at once. Beat with a wooden spoon until smooth, 30 to 60 seconds.
3. Return the pan to low heat for 1 minute to dry out the mixture, stirring constantly.
4. Remove the pan from the heat and allow the mixture to cool for 5 minutes.
5. Gradually add the beaten eggs a little at a time, beating thoroughly between additions, until a shiny paste that can hold its shape when piped or spooned is formed. If the paste is a little dry, some or all of another beaten egg can be added to adjust the consistency.
6. Store the paste covered in the refrigerator until needed.

**Note:** Optional flavorings may be added to the pâte à choux, such as a pinch of citrus zest, 1 teaspoon of vanilla extract, or 1 tablespoon of a flavored cordial or liqueur. Add the flavoring while the mixture is cooling in Step 4.

# RUSTIC NEW ENGLAND CLAM CHOWDER

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Clams, Manila, cleaned	24 ea.
Wine, white, dry	1 cup
Pork, bacon, smoked, small diced	½ cup
Butter, unsalted	¼ cup
Onion, white, small diced	¾ cup
Celery, stalk, small diced	½ cup
Thyme, dried	1 tsp.
Peppercorns, black, cracked	1 tsp.
Bay leaf, dried	1 ea.
Flour, all-purpose	¼ cup
Potato, red, small diced	1 ½ cup
Milk, whole	¾ cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Crackers, oyster	as needed

## **Method**

1. In a large pot, place the clams and white wine. Cook for 5 minutes until the clams open. Remove the clams from the cooking liquid. Strain the cooking liquid and add water, as needed, to make 2 cups of liquid. Reserve.
2. Remove the clams from their shells. Chop the clams and reserve.
3. In a soup pot over medium heat, place the bacon. Cook until light brown and crispy, 7 to 9 minutes.
4. Remove half of the bacon fat from the pan. Add the butter, onion, celery, thyme, peppercorns, and bay leaf. Cook until tender, 2 to 3 minutes. Be careful not to brown.
5. Add the flour and cook for 1 minute.
6. Add the reserved clam cooking liquid and simmer for 5 minutes.
7. Add the potatoes and cook for 12 minutes.
8. Add the milk and simmer for 2 minutes.
9. Add the reserved chopped clams. Season with salt and pepper to taste.
10. Finish the chowder with the parsley and lemon juice. Serve with the oyster crackers.

**Note:** For the best flavor, use fresh clams, which taste brighter and more delicate than canned clams or clam juice.

# GRILLED SHRIMP WITH PORTUGUESE SAUSAGE AND PEPPERS

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Shrimp, Kualoa or Kaua'i, U16, peeled, de-veined	18 ea.
Garlic, clove, sliced	1 Tbsp.
Lemon, zest	1 Tbsp.
Paprika, ground	2 Tbsp.
Peppercorns, black, cracked	1 Tbsp.
Oil, olive, pure	¼ cup
Skewer, wood, 6-in., soaked	6 ea.
Pork, sausage, Portuguese, fresh, cut into ½-in. circles	½ lb.
Onion, red, large diced	½ cup
Pepper, bell, green, large diced	1 cup
Salt, sea, fine	as needed
Oil, olive, pure	as needed
Lemon, juice, fresh	½ cup
Oil, olive, pure	¼ cup
Parsley, flat-leaf, fresh, julienned	1 Tbsp.

## **Method**

1. Preheat the grill to medium-high heat.
2. In a large bowl, combine the shrimp, garlic, lemon zest, paprika, pepper, and olive oil. Let the shrimp marinate for 1 hour.
3. To assemble, alternate threading the shrimp, sausage, red onion, and peppers onto the skewers. Season lightly with salt.
4. Coat the grill grate in a light layer of oil to prevent sticking. Grill the skewers on the preheated grill until the shrimp is opaque and the onion and sausage are crisp, 1 to 2 minutes on each side.
5. Arrange the skewers in a circle on a round plate. Sprinkle with the lemon juice, oil, and parsley.

**Note:** It's very important to use soft Portuguese sausage. Hard Portuguese sausage will be too tough and chewy and will not balance with the shrimp.

# SEAFOOD BEIGNETS WITH WASABI LIME EMULSION

*Yield: 12 beignets*

<b>Ingredients</b>	<b>Amounts</b>
Salt, sea	2 Tbsp.
Lobster, meat	½ cup
Shrimp, Kualoa or Kaua'i, 16/20, de-veined, shell on	½ cup
Pâte à Choux (Recipe follows)	1x recipe
Crab, meat, picked	½ cup
Ginger, fresh, minced	1 tsp.
Scallion (Green onion), sliced	2 Tbsp.
Soy sauce	1 Tbsp.
Salt, kosher	as needed
Pepper, black, ground	as needed
Oil, fryer	as needed
Salt, kosher	as needed
Pepper, black, ground	as needed
Mayonnaise	1 cup
Wasabi	2 Tbsp.
Lime, juice, fresh	1 Tbsp.
Lime, zest	1 tsp.
Togarashi, ground	1 tsp.
Salt, kosher	as needed
Pepper, black, ground	as needed

## **Method**

1. Preheat the fryer to 325°F.
2. In a large pot over low heat, dissolve the salt in 1 gallon of water. Bring the salted water to a low simmer. Add the lobster meat. Poach the lobster meat until just opaque, 3 to 4 minutes. Using a spider, remove the lobster meat from the water, leaving the salted water simmering on the stove. Cool and medium dice the lobster meat. Reserve.
3. Add the shrimp to the simmering salted water. Poach the shrimp until opaque, 3 to 5 minutes. Transfer the shrimp to an ice bath until cool. Drain the shrimp and remove the shells. Medium dice the shrimp. Reserve.

4. Add the reserved lobster meat, reserved shrimp, crab, ginger, scallion, and soy sauce to the Pâte à Choux. Season with salt and pepper as needed.
5. Place one spoonful of beignet batter at a time into the preheated fryer. Fry the beignets until golden brown with gentle bubbles rising around them, 7 to 9 minutes. Remove the beignet from the fryer and drain on paper towels. Season with salt and pepper as needed. Repeat with the remaining batter.
6. For the dipping sauce, in a small bowl, combine the mayonnaise, wasabi, lime juice, lime zest, and togarashi. Season with salt and pepper as needed.
7. Arrange the beignets on a serving platter. Serve the dipping sauce on the side.

**Note:** For a milder sauce, add less wasabi. For a stronger sauce, add more wasabi. An ice cream scoop can be used to make the beignets more uniform in size.

# PÂTE À CHOUX

*Yield: 1 pound*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted	1/4 cup
Water, cold	2/3 cup
Flour, all-purpose, sifted	3/4 cup
Egg, whole, lightly beaten	2 to 3 ea.

## **Method**

1. Melt the butter in a medium saucepan over low heat. Add the water and bring it to a boil.
2. Remove the pan from the heat and add the sifted flour all at once. Beat with a wooden spoon until smooth, 30 to 60 seconds.
3. Return the pan to low heat for 1 minute to dry out the mixture, stirring constantly.
4. Remove the pan from the heat and allow the mixture to cool for 5 minutes.
5. Gradually add the beaten eggs a little at a time, beating thoroughly between additions, until a shiny paste that can hold its shape when piped or spooned is formed. If the paste is a little dry, some or all of another beaten egg can be added to adjust the consistency.
6. Store the paste covered in the refrigerator until needed.

**Note:** Optional flavorings may be added to the pâte à choux, such as a pinch of citrus zest, 1 teaspoon of vanilla extract, or 1 tablespoon of a flavored cordial or liqueur. Add the flavoring while the mixture is cooling in Step 4.

# PACIFIC OYSTERS WITH PARMESAN GARLIC CRUST

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Butter, unsalted	1/2 cup
Shallot, sliced	1/4 cup
Garlic, clove, sliced	2 Tbsp.
Wine, white, dry	1/4 cup
Spinach, fresh, chopped	2 cups
Oregano, leaves, fresh, chopped	1 Tbsp.
Heavy cream	1/2 cup
Cheese, Romano, grated	1/2 cup
Lemon, zest	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Breadcrumbs	1/2 cup
Cheese, Parmesan, grated	1/2 cup
Salt, sea, fine	to taste
Pepper, black, cracked	to taste
Oysters, Pacific, cleaned, shucked	24 ea.

## **Method**

1. Preheat the broiler to high.
2. For the spinach mixture, heat the butter in a saucepan over low heat. Add the shallot and garlic. Cook until tender, 3 to 4 minutes. Be careful not to brown.
3. Add the wine, spinach, oregano, and cream. Cook over medium heat until cream has thickened, 3 to 4 minutes.
4. Remove the saucepan from heat. Add the Romano cheese, lemon zest, and lemon juice. Mix well and allow it to cool.
5. In a bowl, combine the breadcrumbs and Parmesan cheese. Season with salt and pepper to taste. Mix well.
6. Place the oysters on a sheet pan. Add one tablespoon of spinach mixture on top of each oyster. Sprinkle the tops with the breadcrumb mixture.
7. Place in the preheated broiler until golden brown, about 4 minutes.

**Note:** If using large oysters, cut them in half before adding the topping to make them easier to eat.

## MUSSELS IN GARLIC TOMATO BROTH

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil, olive, pure	¼ cup
Garlic, clove, minced	1 tsp.
Shallot, minced	½ cup
Tomato Concassé (Recipe follows)	2 cups
Wine, white, dry	1 cup
Water	½ cup
Mussels, cleaned, de-bearded	2 lb.
Butter, unsalted	½ cup
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Oregano, leaves, fresh, chopped	1 Tbsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Bread, French, loaf, sliced	1 ea.

### **Method**

1. Heat the oil in a large pot over low heat. Add the garlic and shallot. Lightly toast for 2 to 3 minutes.
2. Add the tomato concassé. Cook for 5 minutes.
3. Add the wine, water, and mussels. Cook, covered, until the mussels open, about 4 minutes. Remove the mussels, discarding any that have not opened. Reserve.
4. Add the butter, parsley, oregano, salt, and pepper. Stir until combined, about 1 minute.
5. Divide the mussels among warmed soup bowls. Spoon the broth over the mussels. Serve with the French bread.

# TOMATO CONCASSÉ

*Yield: ½ pound*

<b>Ingredients</b>	<b>Amounts</b>
Salt, kosher	½ Tbsp.
Tomato, plum	½ lb.

## **Method**

1. Score an X at the tip of the tomato. Trim out the core while leaving the tomato whole.
2. Bring a large pot of water to a boil. Add the salt and stir to combine. Add the tomatoes and blanch for 30 seconds.
3. Remove the tomatoes from the boiling water and transfer immediately to an ice bath. Soak the tomatoes until they are cool enough to be handled.
4. Remove the tomatoes from the ice bath and pat dry.
5. Starting at the scored X, gently peel back the loosened skin with your fingers or a paring knife. The skin should slip off easily. The tomatoes may now be crushed or cut in half and seeded depending on the intended use.

# SEARED SCALLOPS WITH MISO GINGER VINAIGRETTE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Ginger, fresh, minced	1 tsp.
Garlic, clove, minced	¼ tsp.
Vinegar, rice	¼ cup
Soy sauce	2 Tbsp.
Miso paste, white	¼ cup
Lime, zest	2 tsp.
Lime, juice, fresh	2 Tbsp.
Oil, canola	½ cup
Oil, canola (Divided)	½ cup
Scallop	18 ea.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Mixed greens	3 cups
Scallion (Green onion), thinly sliced	¼ cup
Sesame seeds	1 Tbsp.

## **Method**

1. For the vinaigrette, in a small bowl, combine the ginger, garlic, rice vinegar, and soy sauce. Macerate for 10 minutes.
2. Whisk in the miso, lime zest, lime juice, and canola oil. Reserve.
3. Coat the scallops with a thin layer of the canola oil. Season with salt and pepper as needed.
4. Heat the remaining canola oil in a large sauté pan over medium-high heat. Lightly sear the scallops until golden and medium rare, 1 to 2 minutes per side. Transfer the scallops immediately to a rack to rest. The centers should remain slightly translucent. Reserve warm.
5. In a medium bowl, toss the greens, scallions, and sesame seeds with enough of the reserved vinaigrette to lightly coat.
6. Place the greens in the center of a serving platter. Arrange the reserved scallops around the greens. Drizzle the remaining reserved vinaigrette over the scallops.

**Note:** Scallops cook very quickly so be careful not to overcook.

# OYSTERS AND CLAMS ON THE HALF SHELL WITH LEMON AND CUCUMBER SAUCE VIERGE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Tomato Concassé (Recipe follows)	½ cup
Lemon, zest	2 Tbsp.
Lemon, juice, fresh	¼ cup
Cucumber, Japanese, small diced	1 cup
Chive, fresh, sliced	1 Tbsp.
Oil, olive, extra-virgin	¼ cup
Peppercorns, black, cracked	1 tsp.
Oysters, Pacific, cleaned	18 ea.
Clams, Manila, cleaned	18 ea.
Ice, crushed, to serve	as needed

## **Method**

1. For the sauce vierge, in a large bowl, combine the tomato concassé, lemon zest, lemon juice, cucumber, chive, oil, and peppercorns. Marinate for 1 hour.
2. Shuck the oysters and clams according to the chef's demonstration. Chill for 1 hour.
3. Arrange the oysters and clams on crushed ice.
4. Serve with 1 teaspoon of the sauce vierge per oyster or clam.

**Note:** Removing the bottom shell from clams and oysters makes them easier to eat.

# TOMATO CONCASSÉ

*Yield: ½ pound*

<b>Ingredients</b>	<b>Amounts</b>
Salt, kosher	½ Tbsp.
Tomato, plum	½ lb.

## **Method**

1. Score an X at the tip of the tomato. Trim out the core while leaving the tomato whole.
2. Bring a large pot of water to a boil. Add the salt and stir to combine. Add the tomatoes and blanch for 30 seconds.
3. Remove the tomatoes from the boiling water and transfer immediately to an ice bath. Soak the tomatoes until they are cool enough to be handled.
4. Remove the tomatoes from the ice bath and pat dry.
5. Starting at the scored X, gently peel back the loosened skin with your fingers or a paring knife. The skin should slip off easily. The tomatoes may now be crushed or cut in half and seeded depending on the intended use.

# FRIED CALAMARI WITH LEMON CAPER REMOULADE

*Yield: 10 portions*

<b>Ingredients</b>	<b>Amounts</b>
Milk, whole	1 ½ pt.
Squid, rinsed, sliced into ¼-in. rings, tentacles cut in half or quartered	2 lb.
Flour, all-purpose	as needed
Oil, vegetable	as needed
Salt, sea, fine	to taste
Lemon, cut into wedges	2 ea.
Lemon Caper Remoulade (Recipe follows)	1 ½ cups

## **Method**

1. Place the milk in a large bowl. Add the squid and soak until ready to fry.
2. In a separate large bowl, place the flour. Working in small batches, toss the squid in the flour.
3. Heat 3 to 4 inches of vegetable oil in a deep pot over medium-high heat. Fry the squid until light golden brown, 3 to 5 minutes. Remove the squid from the oil and drain on absorbent paper towels or a draining rack.
4. Lightly season with salt to taste.
5. Transfer the fried calamari to a serving platter. Garnish with the lemon wedges. Serve immediately with the Lemon Caper Remoulade on the side.

**Note:** Buttermilk can be substituted for the milk.

# LEMON CAPER REMOULADE

*Yield: 1 ½ cups*

<b>Ingredients</b>	<b>Amounts</b>
Anchovy, fillet	1 ea.
Garlic, clove	1 ea.
Salt, sea, fine	½ tsp.
Mayonnaise	1 cup
Lemon, zest	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Capers, roughly chopped	2 Tbsp.
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Chive, fresh, minced	1 Tbsp.
Pepper, black, ground	to taste
Worcestershire sauce	1 tsp.
Tabasco sauce	1 dash
Salt, kosher	to taste

## **Method**

1. Finely chop the anchovy and garlic together.
2. Sprinkle with the salt and mash into a paste using the side of the knife. Transfer to a small bowl.
3. Whisk in the mayonnaise until smooth.
4. Add the lemon zest, lemon juice, capers, parsley, and chives. Stir to combine. Season with pepper to taste.
5. Add the Worcestershire and Tabasco sauces. Stir to combine. Adjust the seasonings to taste.

# SHRIMP AND COUSCOUS WITH ROASTED VEGETABLES

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil, olive, pure	¼ cup
Shallot, sliced	1 ea.
Garlic, clove, sliced	1 ea.
Wine, white, dry	½ cup
Calamansi, zest	1 Tbsp.
Water	2 cups
Shrimp, Kualoa or Kaua'i, 16/20, peeled, de-veined	24 ea.
Water	2 cups
Couscous, raw	1 ½ cups
Tomato Concassé (Recipe follows)	1 cup
Pepper, bell, red, quartered	1 ea.
Squash, zucchini, quartered	1 ea.
Eggplant, quartered	1 ea.
Onion, red, quartered	1 ea.
Chile, jalapeño	1 ea.
Oil, olive, pure	2 Tbsp.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Vinegar, sherry	¼ cup
Mint, leaves, fresh, chopped	½ cup
Calamansi, zest	1 Tbsp.
Calamansi, juice, fresh	2 Tbsp.
Oil, olive, extra-virgin	¾ cup
Cilantro, fresh, chopped	¼ cup
Mint, leaves, fresh, chopped	1 Tbsp.

## **Method**

1. In a medium pot, combine the oil, shallot, garlic, wine, calamansi zest, and water. Bring to a boil.
2. Remove the pot from the heat and add the shrimp. Allow the shrimp to slowly cook until pink, 2 to 3 minutes. Remove the shrimp from the liquid and reserve.

3. In a medium pot over medium-high heat, bring the water to a boil. Stir in the couscous and remove the pot from the heat. Let it stand for 20 minutes. Fluff the couscous with a fork and cool. Reserve.
4. Preheat the oven to 450°F.
5. In a large bowl, mix the bell pepper, zucchini, eggplant, onion, jalapeño, and oil. Season with salt and pepper as needed.
6. Place the vegetables on a sheet pan and bake in the preheated oven until the vegetables are cooked but still firm, about 7 minutes. Remove the vegetables from the oven and allow them to cool until just cool enough to handle.
7. Small dice the vegetables and add them to a large mixing bowl.
8. Fold in the vinegar, mint, calamansi zest, calamansi juice, oil, cilantro, reserved couscous, and reserved shrimp.
9. Transfer to a large serving bowl. Garnish with the chopped mint.

**Note:** For a more complex seafood dish, add crab, lobster, calamari, and/ or octopus.

# TOMATO CONCASSÉ

*Yield: ½ pound*

<b>Ingredients</b>	<b>Amounts</b>
Salt, kosher	½ Tbsp.
Tomato, plum	½ lb.

## **Method**

1. Score an X at the tip of the tomato. Trim out the core while leaving the tomato whole.
2. Bring a large pot of water to a boil. Add the salt and stir to combine. Add the tomatoes and blanch for 30 seconds.
3. Remove the tomatoes from the boiling water and transfer immediately to an ice bath. Soak the tomatoes until they are cool enough to be handled.
4. Remove the tomatoes from the ice bath and pat dry.
5. Starting at the scored X, gently peel back the loosened skin with your fingers or a paring knife. The skin should slip off easily. The tomatoes may now be crushed or cut in half and seeded depending on the intended use.

# BAKED CLAMS WITH PIPIKAULA AND PEPPERS

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Wine, white, dry	1 cup
Clams, Manila, cleaned	18 ea.
Pork, bacon, smoked, slices, small diced	2 ea.
Butter, unsalted	1 cup
Shallot, small diced	½ cup
Garlic, clove, minced	1 Tbsp.
Chile, jalapeño, minced	1 Tbsp.
Pepper, bell, green, small diced	½ cup
Pepper, bell, red, small diced	½ cup
Beef, pipikaula, slices	6 ea.
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Lemon, zest	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Breadcrumbs	1 cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Chive, fresh, sliced	1 Tbsp.

## **Method**

1. Place the wine in a medium pot over low heat. Add the clams and cover with a lid. Steam the clams until they open, about 6 minutes. Remove the clams from the pot and let them cool until they can be handled. Strain, cool, and reserve the cooking liquid.
2. Remove the clams from their shells, roughly chop, and reserve. Reserve the clam shells.
3. Preheat the oven to 375°F.
4. For the stuffing, in a large sauté pan, render the bacon over low heat until crispy, 10 to 12 minutes. Remove and reserve the bacon, leaving the fat in the pan.
5. Increase the heat to medium-low. Add the butter and heat until just melted. Add the shallot, garlic, jalapeño, and bell peppers. Cook until the vegetables are firm to the bite (*al dente*), about 3 minutes. Remove the vegetables from the heat, cool, and reserve.
6. Finely chop the pipikaula. In a frying pan over medium heat, cook the pipikaula, stirring frequently, until it is just warmed through and aromatic, 1 to 2 minutes. Reserve warm.

7. Transfer the reserved cooled vegetables to a large bowl. Gently fold in the parsley, lemon zest, lemon juice, breadcrumbs, reserved clams, ½ of the reserved clam cooking liquid, and the reserved bacon. Season with salt and pepper to taste.
8. Place the reserved clam shells on a baking sheet. Spoon the stuffing into the shells and bake in the preheated oven for 3 minutes. Serve topped with the reserved pipikaula bits and the chives.

**Note:** Cutting the clams into larger pieces will add more clam flavor but the texture will be chewier.

# DUNGENESS CRAB WRAPS WITH GEM LETTUCE AND CILANTRO

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Mayonnaise	¼ cup
Sour cream	¼ cup
Chili powder	1 Tbsp.
Lime, zest	2 tsp.
Lime, juice, fresh	2 Tbsp.
Crab, Dungeness, meat	2 cups
Cilantro, fresh	¼ cup
Watercress, leaves	½ cup
Chile, Hawaiian, brunoised	1 tsp.
Pepper, bell, red, brunoised	¼ cup
Pepper, bell, yellow, brunoised	¼ cup
Cucumber, Japanese, brunoised	¼ cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Lettuce, gem, leaf	18 ea.
Tomato, cherry	10 ea.

## **Method**

1. For the crab salad, in a medium bowl, combine the mayonnaise, sour cream, chili powder, lime zest, and lime juice. Mix thoroughly. Refrigerate for 30 minutes to allow the flavors to blend.
2. Gently fold in the crab meat, cilantro, watercress, Hawaiian chile, bell peppers, and cucumber. Season with salt and pepper to taste.
3. Lay the gem lettuce leaves on a platter. Spoon about 2 tablespoons of the crab salad into the center of each leaf.
4. Garnish with the cherry tomatoes.

**Note:** Any high-quality lump crab meat can be substituted for the Dungeness crab meat.

# DAY THREE:

## FLAT AND ROUND FISH

### LEARNING OBJECTIVES

*By the end of this day, you should be able to...*

- Identify key quality indicators when purchasing and receiving fresh and frozen fin fish.
- Explain how to properly gut and scale fin fish.
- Differentiate between round fish and flat fish based on anatomy and yield.
- Demonstrate fabrication techniques for both round and flat fish, including “straight” and “up and over” methods.
- Describe suitable cooking methods for lean and oily fish based on texture, fat content, and activity level.

# DAY THREE: TEAM PRODUCTION ASSIGNMENTS

## CHEF DEMO

Round and Flat Fish Fabrication

## TEAM ONE

Charred Ahi with Arugula, Sun-Dried Tomato, and Olive Salad

Grilled Marlin with Saffron Tomato Provençal

Crispy Hapu'upu'u with Sesame Thai Salad

## TEAM TWO

Poached Local Fish with Lemon Brown Butter

Slivers of Local Fish with Ponzu and Daikon Radish

Broiled Moi with Pink Peppercorns and Grilled Ho'i'o

## TEAM THREE

Seared Sablefish with Glazed Shiitake and Scallions

Roasted Hapu'upu'u with Yellow Pepper Purée

Salmon Tartare with Dijon Mustard Emulsion

## TEAM FOUR

Onaga Tempura with Shredded Ginger Carrots

Baked Uku with Olive Emulsion and Lemon Orzo

Charred Ahi with Spiced Mixed Greens and Ginger Vinaigrette

# CHARRED AHI WITH ARUGULA, SUN-DRIED TOMATO, AND OLIVE SALAD

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Fish, ahi, steak, 4 oz., 1-in. thick	3 ea.
Herbs de Provence spice blend	2 Tbsp.
Peppercorns, black, cracked	1 Tbsp.
Salt, kosher	as needed
Oil, olive, pure	¼ cup
Watercress, leaves	3 cups
Olives, green, quartered	¼ cup
Olives, black, quartered	¼ cup
Olives, purple, quartered	¼ cup
Tomatoes, sun-dried	½ cup
Pine nuts, minced	¼ cup
Lemon, zest	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Vinegar, balsamic	¼ cup
Oil, olive, extra-virgin	½ cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Cheese, Parmesan, shaved	½ cup

## **Method**

1. Season the fish on all sides with herbs de Provence, peppercorns, and salt. Coat the fish lightly with the oil.
2. Heat a cast iron pan over medium-high heat. Once hot, sear the fish until it is very rare, about 30 seconds on each side. Remove the fish from the heat and allow them to cool. Thinly cut the fish into ¼-inch slices.
3. In a large bowl, place the watercress, olives, sun-dried tomatoes, pine nuts, lemon zest, lemon juice, balsamic vinegar, and olive oil. Toss to combine. Season with salt and pepper to taste.
4. Arrange the salad in the center of a serving platter. Top the salad with the Parmesan. Arrange the fish slices on and around the salad.

**Note:** Local aku can be substituted for the local ahi. For a sharper vinaigrette, minced garlic and Dijon mustard can be added.

# GRILLED MARLIN WITH SAFFRON TOMATO PROVENÇAL

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Wine, white, dry	¼ cup
Garlic, clove, minced	1 tsp.
Shallot, minced	1 Tbsp.
Saffron, threads, minced	½ tsp.
Oil, olive, pure	¼ cup
Fish, marlin, steak, 4 oz., 1 ½-in. thick	6 ea.
Tomato, large, core removed, sliced horizontally into thirds	3 ea.
Salt, sea	as needed
Pepper, black, ground	as needed
Garlic, clove, minced	1 Tbsp.
Shallot, minced	1 Tbsp.
Oil, olive, pure	¼ cup
Breadcrumbs	½ cup
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Cheese, Parmesan, shaved	½ cup
Salt, kosher	as needed
Oil, olive, pure	as needed

## **Method**

1. For the marinade, in a large bowl, whisk the wine, garlic, shallot, saffron, and olive oil until thoroughly combined.
2. Add the fish to the marinade, turning to coat evenly on all sides. Marinate for 30 minutes.
3. Preheat the oven to 375°F. Preheat the grill to high heat.
4. Place the tomato slices on a baking sheet. Season with salt and pepper as needed. Sprinkle with the garlic, shallot, oil, breadcrumbs, parsley, and Parmesan.
5. Bake in the preheated oven for 30 minutes. Remove the tomato slices from the oven and let them cool.
6. Season the fish with salt as needed. Coat the grill grate in a light layer of oil to prevent sticking. Place the fish on the preheated grill and grill on one side for 3 minutes. Turn the fish over and grill on the opposite side until medium rare, about 3 minutes.
7. Transfer the cooled tomato slices to a serving platter. Arrange the fish on top of the tomato slices. Drizzle with olive oil before serving.

# CRISPY HAPU'UPU'U WITH SESAME THAI SALAD

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Vinegar, rice	¼ cup
Oil, rice	¼ cup
Fish sauce	1 Tbsp.
Oil, sesame	1 tsp.
Lime, zest	2 tsp.
Lime, juice, fresh	2 Tbsp.
Scallion (Green onion), cut on the bias	2 ea.
Thai chili paste	1 tsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Fish, hapu'upu'u, 4 oz. fillet	6 ea.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Flour, all-purpose	as needed
Oil, canola	as needed
Mesclun greens	3 cups
Coriander, leaves, fresh, split	¼ cup
Mint, leaves, fresh, split	¼ cup
Cashews, chopped	½ cup
Carrot, shredded	½ cup
Sesame seeds	1 Tbsp.
Papaya, green, shredded	½ cup

## **Method**

1. For the vinaigrette, in small bowl, combine the rice vinegar, rice oil, fish sauce, sesame oil, lime zest, lime juice, scallion, and chili paste. Season with salt and pepper to taste.
2. Blot the fish skin dry using absorbent paper towels. This is important for attaining a crispy skin. Season with salt and pepper as needed. Dust the fish with flour.
3. Heat the canola oil in a sauté pan over medium-high heat. Place the fish, skin side down and render the skin until crispy, 5 to 7 minutes. Turn the fish over and cook for 30 seconds. Remove the fish from the pan and rest with the skin side facing up.
4. In a serving bowl, combine the mesclun, coriander, mint, cashews, carrot, sesame seeds, and papaya. Add the vinaigrette and toss gently to coat the salad. Arrange the fish on top of the salad.

# POACHED LOCAL FISH WITH LEMON BROWN BUTTER

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Court Bouillon (Recipe follows)	½ gal.
Stock, chicken	1 cup
Lemon, juice, fresh	¼ cup
Lemon, zest	2 Tbsp.
Butter, unsalted	1 cup
Capers, non-pareil	1 Tbsp.
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Fish, paki'i or snapper, whole	2 to 3 lb.
Salt, sea, fine	as needed
Pepper, black, ground	as needed

## **Method**

1. Prepare the Court Bouillon according to the directions in the following recipe.
2. For the sauce, in a pot over medium heat, reduce the chicken stock to ¼ cup. Add lemon juice and zest. Stir to combine.
3. In a separate pot over medium heat, brown the butter, stirring constantly to break up the butter solids, about 3 minutes.
4. Slowly add the brown butter into the lemon chicken stock while constantly stirring. Add the capers and parsley. Stir to incorporate.
5. Season the fish on all sides with salt and pepper as needed.
6. In a large pot over medium-high heat, bring the Court Bouillon to a simmer. Turn down the heat to medium-low. Add the fish and poach for 5 to 6 minutes. Remove the fish from the poaching liquid and drain well.
7. Transfer the fish to a serving platter. Spoon lemon butter sauce over the entire fish.

**Note:** Any type of Hawaiian snapper such as onaga, opakapaka, or kalekale can be used.

# COURT BOUILLON

*Yield: 1 gallon*

<b>Ingredients</b>	<b>Amounts</b>
Water	5 qt.
Vinegar, wine, white	1 cup
Salt, sea, fine	4 Tbsp.
Carrot, sliced	3 cups
Onion, yellow, sliced	5 $\frac{1}{3}$ cups
Thyme, ground	1 pinch
Bay leaf, dried	3 ea.
Parsley, flat-leaf, bunch, fresh	1 ea.
Peppercorns, black, whole	3 Tbsp.

## **Method**

1. In a large pot over medium-high heat, place the water, vinegar, salt, carrot, onion, thyme, bay leaf, and parsley. Simmer for 50 minutes.
2. Add the peppercorns. Simmer for 10 minutes.
3. Strain through a fine mesh strainer.
4. The court bouillon is ready to use.

# SLIVERS OF LOCAL FISH WITH PONZU AND DAIKON RADISH

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Fish, amberjack, kahala or kampachi, sashimi grade	1 lb.
Radish, daikon	2 Tbsp.
Radish, red, thinly sliced	12 ea.
Scallion (Green onion), cut on the bias	2 ea.
Salt, sea, fine	as needed
Togarashi, ground	as needed
Soy sauce	¼ cup
Wasabi	1 tsp.
Ginger, pickled	1 Tbsp.
Lemon, juice, fresh	1 Tbsp.
Orange, juice, fresh	½ Tbsp.
Lime, juice, fresh	1 Tbsp.
Oil, canola	¼ cup
Crackers, rice	as needed

## **Method**

1. Using a very sharp, clean knife, thinly slice the fish on the bias into 1 to 1½-inch slivers, taking care not to tear the flesh.
2. Arrange the slices in a flat circle on a serving platter. Garnish each piece with daikon, red radish, and scallion. Season lightly with salt and togarashi as needed.
3. For the sauce, in a small bowl, place the soy sauce, wasabi, ginger, lemon juice, orange juice, lime juice, and canola oil. Whisk until slightly emulsified, about 1 minute.
4. Drizzle the sauce over and around the fish. Serve immediately with rice crackers.

**Note:** Nori chips can be substituted for the rice crackers.

# BROILED MOI WITH PINK PEPPERCORNS AND GRILLED HO'I'O

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Ho'i'o, stalk	18 ea.
Oil, olive, pure	¼ cup
Salt, sea, fine	1 Tbsp.
Pepper, black, ground	1 Tbsp.
Fish, moi, fillet	6 ea.
Garlic, clove, thinly sliced	2 Tbsp.
Shallot, thinly sliced	1 ea.
Oil, olive, pure	¼ cup
Wine, white, dry	½ cup
Lemon, zest	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Butter, unsalted, melted	½ cup
Chive, fresh, thinly sliced	1 Tbsp.
Salt, sea, fine	as needed
Peppercorns, pink, ground	as needed

## **Method**

1. In a large bowl, place the ho'i'o, oil, salt, and pepper. Mix to fully coat the ho'i'o. Marinate for 1 hour.
2. Arrange the fish in a large glass baking dish in a single layer, making sure the pieces do not overlap. Sprinkle evenly with the garlic and shallot.
3. In a small bowl, whisk the oil, wine, lemon zest, lemon juice, butter, and chives until combined. Pour the mixture over the fish. Season with salt and pink peppercorns as needed.
4. Preheat the grill to medium-high heat. Preheat the broiler to low heat.
5. Coat the grill grate in a light layer of oil to prevent sticking. Grill the ho'i'o for 3 to 5 minutes, turning every 30 seconds.
6. Place the fish under the preheated broiler and cook until done, about 3 minutes.
7. Arrange the ho'i'o on a serving platter. Place the fish on top. Spoon the pan juices from the fish over top of the fish and ho'i'o.

**Note:** For a stronger fish flavor, keep the skin on the fish.

# SEARED SABLEFISH WITH GLAZED SHIITAKE AND SCALLIONS

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Water	½ cup
Garlic, clove, minced	1 tsp.
Ginger, fresh, minced	1 Tbsp.
Shallot, minced	1 Tbsp.
Butter, unsalted	1 cup
Soy sauce	¼ cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Mushroom, shiitake, cut in half	18 ea.
Butter, unsalted	¼ cup
Sugar, brown	1 Tbsp.
Water	¼ cup
Sriracha	2 Tbsp.
Soy sauce	2 Tbsp.
Scallion (Green onion)	3 ea.
Water, cool	as needed
Fish, sablefish, fillet, room temp.	6 ea.
Salt, kosher	as needed
Pepper, black, ground	as needed
Flour, all-purpose	as needed
Oil, canola	¼ cup

## **Method**

1. For the sauce, in a saucepot over medium heat, place the water, garlic, ginger, and shallot. Stir to combine. Cook for 5 minutes.
2. Add the butter and soy sauce. Stir to combine. Season with salt and pepper to taste. Reserve.
3. In a separate saucepot over medium heat, place the mushrooms, butter, brown sugar, and water. Simmer for 3 to 4 minutes.
4. Add the sriracha and soy sauce. Stir to combine. Reserve.
5. Cut the scallions very thinly on a very long bias. Transfer to a large bowl, cover with cool water, and reserve.
6. Season the fillets with salt and pepper as needed. Dust with the flour.

7. Heat the oil in a large sauté pan over medium heat. Cook the fish until golden brown and translucent in the middle, 3 to 4 minutes per side. Remove the fillets from pan and let them rest.
8. Arrange the reserved mushroom mixture in a neat circle on each serving plate. Place the fish in the center and top with the reserved scallions. Spoon the warm sauce over top to finish.

**Note:** Remove the fish from the refrigerator and allow it to come to room temperature before cooking. This provides a gentler cooking process.

# ROASTED HAPU'UPU'U WITH YELLOW PEPPER PURÉE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil, olive, pure	¼ cup
Garlic, clove, minced	1 tsp.
Shallot	1 ea.
Pepper, bell, yellow	3 ea.
Water	½ cup
Pepper, Ahi Amarillo	½ cup
Salt, sea, fine	to taste
Fish, hapu'upu'u, fillet	3 lb.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Flour, all-purpose	as needed
Oil, canola	½ cup

## **Method**

1. Preheat the oven to 450°F.
2. For the yellow pepper purée, in a pot over medium-low heat, place the oil, garlic, and shallot. Lightly cook for 1 minute.
3. Add the yellow pepper and water. Cover and simmer for 5 minutes. Remove the pot from the heat and cool. Transfer the mixture to a blender, add the aji amarillo pepper, and purée until completely smooth. Season with salt to taste. The purée should be light in texture. Add a splash of water to adjust the consistency, if needed.
4. Season the fish with salt and pepper as needed. Dust in the flour.
5. Heat the oil in an oven-safe pan over medium-high heat. Sear the fish on one side, about 3 minutes. Gently turn the fish over and place the pan in the preheated oven for 5 minutes. Remove the pan from oven and let the fish rest for 5 minutes.
6. Place the fish seared side down and cut into ½-inch slices. Spoon the yellow pepper purée onto the center of each plate and use the back of the spoon to gently spread it into a smooth circle. Arrange the fish slices, seared side down, on top of the purée.

**Note:** Placing the fish seared side down when cutting will make it less likely to tear apart.

# SALMON TARTARE WITH DIJON MUSTARD EMULSION

Yield: 6 portions

Ingredients	Amounts
Fish, salmon, fillet	16 oz.
Mustard, Dijon	¼ cup
Vinegar, wine, red	¼ cup
Mustard, whole-grain	1 Tbsp.
Mayonnaise	½ Tbsp.
Sour cream	¼ cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Shallot, brunoised	¼ cup
Chive, fresh, sliced	¼ cup
Lemon, zest	1 tsp.
Capers, chopped	1 Tbsp.
Dill, fresh, chopped	1 Tbsp.
Oil, olive, pure	¼ cup
Salt, sea	to taste
Pepper, black, ground	to taste
Endive, leaf	18 ea.

## Method

1. Small dice the fish fillet. Refrigerate and reserve.
2. For the sauce, in a small bowl, place the Dijon mustard, vinegar, whole-grain mustard, mayonnaise, and sour cream. Using an immersion blender, blend the sauce until it is very smooth. Add a little water to adjust the consistency, if needed. Season with salt and pepper to taste.
3. For the tartare, in large mixing bowl, place the reserved fish, shallot, chives, lemon zest, capers, dill, and oil. Carefully mix to combine, being careful not to break up the fish. Season with salt and pepper to taste.
4. Season the endive leaves with salt and pepper as needed. Arrange 3 leaves per plate.
5. Using two spoons, form the tartare mixture into an egg-like shape (*quenelle*) and place it on top of an endive leaf. Repeat this process with the remaining tartare. Drizzle the sauce lightly over the tartare.

**Note:** When making tartare, always mix and serve immediately for a fresh taste.

# ONAGA TEMPURA WITH SHREDDED GINGER CARROTS

Yield: 6 portions

Ingredients	Amounts
Carrot, shredded	3 cups
Vinegar, rice	¼ cup
Soy sauce	2 Tbsp.
Garlic, clove, minced	¼ tsp.
Ginger, pickled, minced	1 Tbsp.
Sriracha	1 Tbsp.
Oil, sesame	1 Tbsp.
Scallion (Green onion), thinly sliced	¼ cup
Sesame seeds	1 Tbsp.
Wine, rice, sweet, Japanese ( <i>Mirin</i> )	1 Tbsp.
Salt, sea, fine	to taste
Togarashi, ground	to taste
Fish, snapper, onaga, fillet	6 ea.
Oil, canola	as needed
Flour, rice	1 cup
Cornstarch	¼ cup
Baking powder	½ tsp.
Egg, yolk	1 ea.
Salt, sea, fine	as needed
Togarashi, ground	as needed
Seltzer	1 cup
Egg, white, lightly beaten	2 ea.

## Method

1. For the carrot salad, in a large bowl, place the carrot, vinegar, soy sauce, garlic, ginger, sriracha, oil, scallion, sesame seeds, and mirin. Season with salt and togarashi to taste. Marinate for 1 hour.
2. Cut the fish into 1-inch strips. Reserve.
3. Preheat the oil in a large pot to 375°F.
4. For the tempura batter, in a medium bowl, place the flour, cornstarch, baking powder, and egg yolk. Season with salt and togarashi as needed. Stir until just combined.
5. Add the seltzer and mix until the batter is smooth.
6. In a separate bowl, lightly beat the egg whites. Fold them into the batter.

7. Coat the reserved fish strips with the batter. Fry in the preheated oil until golden brown, 1 to 2 minutes. Drain any excess oil on absorbent paper towels. Repeat with the remaining fish strips.
8. Place a spoonful of the carrot salad in the center of each plate and arrange the fish tempura neatly on top.

**Note:** Tempura batter is delicate, so be sure to drain thoroughly to remove excess oil after frying.

# BAKED UKU WITH OLIVE EMULSION AND LEMON ORZO

Yield: 6 portions

Ingredients	Amounts
Pasta, orzo	3 cups
Salt, kosher	as needed
Stock, chicken	½ gal.
Oil, olive, pure	¼ cup
Fennel, small diced	½ cup
Chive, fresh, sliced	1 Tbsp.
Oregano, leaves, fresh, chopped	1 tsp.
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Lemon, zest	1 Tbsp.
Lemon, juice, fresh	2 Tbsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Olives, kalamata	1 cup
Oil, olive, extra-virgin	1 cup
Vinegar, wine, red	¼ cup
Mustard, Dijon	1 Tbsp.
Fish, snapper, uku, fillet	6 ea.
Lemon, zest	1 Tbsp.
Oil, olive, pure	¼ cup
Salt, sea, fine	1 Tbsp.
Pepper, black, ground	1 Tbsp.

## Method

1. Preheat the oven to 350°F.
2. Bring a pot of salted water to a boil. Add the orzo and boil until firm to the bite (*al dente*), 5 to 8 minutes.
3. In a bowl, place the cooked orzo, stock, oil, fennel, chives, oregano, parsley, lemon zest, and lemon juice. Stir to combine. Season with salt and pepper to taste. Reserve.
4. For the sauce, in a blender or food processor, place the olives, oil, vinegar, and mustard. Purée until smooth. Reserve.
5. Temper the fish by removing it from the refrigerator 30 minutes before cooking. Combine the fish, lemon zest, and oil. Season with the salt and pepper.
6. Place the fish on a baking sheet. Bake in the preheated oven until the fish is medium rare, 4 to 6 minutes. Remove the fish from the oven and rest until it is translucent in the middle, about 5 minutes.

7. Place the reserved orzo in the middle of a serving platter. Place the fish over top. Drizzle the reserved sauce over the fish and around the platter.

# CHARRED AHI WITH SPICED MIXED GREENS AND GINGER VINAIGRETTE

*Yield: 6 portions*

Ingredients	Amounts
Fish, ahi, steak, 4 oz., 1-in. thick, refrigerated	3 ea.
Togarashi, ground	as needed
Salt, kosher	as needed
Oil, olive, pure	as needed
Ginger, fresh, minced	½ Tbsp.
Scallion (Green onion), finely sliced	1 Tbsp.
Vinegar, rice	½ cup
Soy sauce	¼ cup
Sriracha	1 Tbsp.
Oil, peanut	½ cup
Arugula	3 cups
Pea shoots	1 cup
Bean sprouts	½ cup
Radish, daikon, shredded	½ cup
Coriander, leaves, fresh	¼ cup
Mint, leaves, fresh, torn in half	¼ cup
Carrot, shredded	½ cup
Cashews, roughly chopped	¼ cup

## Method

1. Place the fish in a mixing bowl. Season with togarashi and salt as needed.
2. Heat enough oil to lightly coat the bottom of a cast iron pan over medium-high heat until very hot. Add the fish and char until it is very rare, about 30 seconds on each side. Remove the fish from the pan, cool, and thinly slice in long strips. Reserve.
3. For the vinaigrette, in a mixing bowl, combine the ginger, scallion, rice vinegar, soy sauce, sriracha, peanut oil, and cashews. Whisk lightly.
4. In a bowl, combine the arugula, pea shoots, bean sprouts, daikon, coriander leaves, mint leaves, carrots, and cashews. Add ¼ cup of the vinaigrette and toss to coat.
5. Place the dressed greens in the center of the serving platter. Lay the fish over top of the greens. Spoon the remaining vinaigrette around and over top of the fish.

**Note:** For a spicier sauce, add more ginger and sriracha.

# DAY FOUR:

## GLOBAL FISH AND SHELLFISH DISHES

### LEARNING OBJECTIVES

*By the end of this day, you should be able to...*

- Identify key regional and global fish and seafood varieties used in professional kitchens.
- Describe common cooking techniques used in global seafood preparation.
- Recognize iconic seafood dishes and connect them to their cultural and geographic origins.
- Explain regional flavor profiles, including common herbs, spices, marinades, and sauces used in seafood dishes around the world.
- Apply global techniques and ingredients to create seafood dishes that reflect traditional flavor combinations and methods.

# DAY FOUR: TEAM PRODUCTION ASSIGNMENTS

## CHEF DEMO

Hot Smoking, En papillote, Blackening Methods

## TEAM ONE

Tempura

Steamed Mussels and Clams in Saffron Tomato Broth with Rustic Bread

Andouille Okra and Shrimp Gumbo

Charred Menpachi with Dirty Rice

## TEAM TWO

Mussel Fritters in Batter

Pacific Seafood Chowder

Crab Cakes with Lemon Cucumber Salad

Hapu'upu'u with Tomato Jam, Anchovy, and Olives Mignonette

## TEAM THREE

Creamy Garlic Fish Soup

Smoked Mahi-mahi with Watercress and Yogurt

Poached Hapu'upu'u with Charred Corn, Pepper, Tomato, and Lime Salsa

Beer Battered Butterfish with Red and Green Cabbage

## TEAM FOUR

Mahi-mahi Barigoule

Seafood Paella

Ahi Carpaccio with Potato Crisps

Local Fish En Papillote with Button Mushrooms

# TEMPURA

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Dashi (Recipe follows)	8 fl. oz.
Wine, rice, sweet, Japanese ( <i>Mirin</i> )	2 ½ fl. oz.
Soy sauce, light	2 ½ fl. oz.
Radish, daikon, grated	4 wt. oz.
Ginger, fresh, grated	2 tsp.
Eggplant	1 ea.
Salt, kosher	as needed
Peas, snow, fresh	12 ea.
Mushroom, button, cut in half	6 ea.
'Uala, peeled, sliced into ¼-in. thick rounds	1 ea.
Shrimp, Kualoa or Kaua'i, 16/20, peeled, de-veined	1 lb.
Salt, kosher	as needed
Pepper, black, ground	as needed
Flour, all-purpose	2 wt. oz.
Egg, yolk	1 ea.
Water, ice cold	1 pt.
Baking soda	⅛ tsp.
Flour, all-purpose	4 ½ wt. oz.
Cornstarch	3 wt. oz.
Oil, vegetable	as needed

## **Method**

1. For the dipping sauce, in a saucepot over medium heat, combine the dashi, mirin, and soy sauce. Bring it to a simmer and remove the pot from the heat. Add the daikon and ginger. Stir to combine and reserve.
2. Peel the eggplant, leaving a few ½-inch wide strips of purple skin for color. Cut the eggplant in half lengthwise, then slice into ¼-inch thick pieces. Sprinkle lightly with salt and let stand for 20 minutes to draw out any bitterness. Rinse under cold water, pat completely dry with paper towels, and reserve.
3. Preheat the oven to 250°F.
4. Because tempura is best enjoyed hot and crisp, organize the ingredients into six individual portions. Arrange each portion on its own sheet of wax paper, with 3

- shrimp, 2 snow pea pods, 2 mushroom halves, 1 slice of eggplant, and 1 slice of 'uala. Be sure to dry the ingredients thoroughly to ensure the batter will adhere properly.
5. Season the shrimp lightly with salt and pepper. Dredge each piece in flour, shaking off any excess.
  6. For the batter, in a large mixing bowl, whisk together the egg yolk, cold water, and baking soda. Sift in the flour and cornstarch, stirring with a wooden spoon until just combined. If it is too thick, add a few drops of cold water to thin it slightly. Ideally, the batter should be used immediately but can hold for up to 10 minutes.
  7. Heat 2 to 3-inches of oil in a deep pot until it registers 375°F.
  8. Starting with one preset individual portion, dip one ingredient at a time into the batter and coat well on all sides. Drop the battered ingredient into the preheated oil. Repeat with the remaining ingredients for that individual portion. Only one individual portion of tempura should be fried at a time.
  9. Turn the pieces over with chopsticks or tongs after 1 minute. Fry on the opposite side until light golden brown, about 1 minute. Remove the pieces from the oil and drain on absorbent paper towels.
  10. Arrange the portion of tempura on an individual plate or in a basket. Transfer to the preheated oven and keep warm for no longer than 5 minutes. Skim the oil, check the oil temperature, and repeat the process for the remaining portions.
  11. Serve each portion of tempura with a side of the reserved dipping sauce.

**Note:** Frozen snow peas can be substituted for the fresh snow peas.

Source: *Japanese Cooking "A Simple Art"* by Shizuo Tsuji

# DASHI

*Yield: 1 quart*

<b>Ingredients</b>	<b>Amounts</b>
Sea kelp (Kombu), 1 ½-in. square	1 ea.
Water, cold	1 qt.
Bonito flakes, dried (Katsuobushi)	1 cup

## **Method**

1. Carefully wipe kombu with a damp cloth to remove any sand. Do not remove the flavorful white powder, which is sea salt.
2. In a pot over medium heat, place kombu and the water. Heat to just below a boil. Remove the kombu just before the liquid begins to boil.
3. Add the dried bonito flakes and turn off the heat.
4. Steep for 5 minutes, then gently strain.

**Note:** Strained solids can be used for secondary dashi.

# STEAMED MUSSELS AND CLAMS IN SAFFRON TOMATO BROTH WITH RUSTIC BREAD

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Bread, sourdough, loaf	1 ea.
Oil, olive, extra-virgin	as needed
Clams, Manila, cleaned	24 ea.
Wine, white (Divided)	1 cup
Butter, unsalted	2 Tbsp.
Garlic, clove, minced	1 Tbsp.
Shallot, minced	2 Tbsp.
Tomato, peeled, seeded, diced	1 cup
Heavy cream	2 Tbsp.
Saffron, threads	1 tsp.
Mussels, cleaned, de-bearded	36 ea.
Chive, fresh, thinly sliced	2 Tbsp.

## **Method**

1. Preheat the oven to 400°F.
2. Cut the sourdough bread into 12 slices. Brush both sides of each slice lightly with the oil. Place the slices on a baking sheet and toast in the preheated oven, flipping halfway through, until golden brown, about 10 minutes. Reserve.
3. In a large pot over medium-high heat, place the clams, ½ cup of the wine, and ½ cup of water. Cover the pot with a lid and steam the clams, removing them as they open, 6 to 10 minutes. Reserve the clams and clam broth separately.
4. For the broth, melt the butter in a large, covered pot over low heat. Add the garlic and shallot. Cook until fragrant, about 1 minute.
5. Add the tomatoes. Cook until soft, about 3 minutes. Add the cream, saffron, remaining wine, and 1 cup of the reserved clam broth. Bring to a boil.
6. Add the mussels, cover with a lid, and cook, removing the mussels as they open, 3 to 5 minutes. Discard any mussels that do not open. Season the broth with salt and pepper as needed.
7. Arrange clams and mussels facing upward in a serving bowl. Pour the broth on top of the clams and mussels. Garnish with the chives. Serve with the reserved rustic bread.

**Note:** For a lighter finish, omit the cream and reduce the liquid slightly to a broth-like consistency. For a richer sauce, add extra cream and butter, then simmer until it lightly coats the back of a spoon (*nappé*).

# ANDOUILLE OKRA AND SHRIMP GUMBO

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil, canola	¼ cup
Flour, all-purpose	¼ cup
Onion, yellow, small diced	½ cup
Pepper, bell, green, small diced	½ cup
Celery, stalk, small diced	½ cup
Scallion (Green onion), small diced	¼ cup
Salt, sea, fine	1 Tbsp
Garlic, clove, minced	1 Tbsp.
Chile, cayenne, flakes	½ tsp.
Red pepper flakes	1 tsp.
Tomato, peeled, seeded, small diced	½ cup
Okra	½ cup
Stock, chicken	4 cups
Shrimp, Kualoa or Kaua'i, 16/20 peeled, de-veined	24 ea.
Pork, sausage, andouille, small diced	1 cup
Gumbo filé powder	1 tsp.

## **Method**

1. In a medium pot over low heat, place the oil and flour. Cook until deep brown but not burnt, 12 to 15 minutes. Cool for 5 minutes.
2. Add the onion, bell pepper, celery, and scallions. Cook until the vegetables are tender, about 5 minutes.
3. Stir in the salt, garlic, cayenne, and red pepper flakes. Cook for 1 to 2 minutes.
4. Stir in the tomatoes, okra, and stock. Simmer over low heat for 30 minutes.
5. Add the shrimp, sausage, and filé powder. Cook at a low simmer just until the shrimp turns pink, 3 to 5 minutes.
6. Adjust the seasonings to taste.

**Note:** Gumbo should be a light consistency. Add more stock if it is too thick.

# CHARRED MENPACHI WITH DIRTY RICE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Chile, cayenne, ground	1 tsp.
Pepper, black, ground	1 tsp.
Garlic, powder	1 tsp.
Onion, powder	1 tsp.
Salt, sea, fine	2 Tbsp.
Paprika, ground	1 tsp.
Oregano, dried	1 tsp.
Parsley, dried	1 tsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Fish, menpachi, fillet, 5 oz., boneless, skinless	6 ea.
Butter, unsalted, melted	1 cup
Dirty Rice (Recipe follows)	1x recipe
Lemon, cut into wedges	6 ea.

## **Method**

1. For the seasoning, in a small bowl, combine the cayenne, black pepper, garlic powder, onion powder, salt, paprika, oregano, and parsley. Season with salt and pepper as needed.
2. Coat the fish on all sides with the seasoning. Dip each piece into the melted butter and turn to coat completely.
3. Heat a large cast iron skillet over high heat. Place the fish in the skillet and char each side, about 1 minute per side.
4. Remove the fish from the skillet and rest for 3 to 5 minutes, allowing the carryover to cook the fish the rest of the way.
5. Serve the fish on top of the Dirty Rice. Garnish with the lemon wedges.

## DIRTY RICE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Chicken, gizzard	1/4 cup
Chicken, liver	1/2 cup
Butter, unsalted	1/4 cup
Water	1/4 cup
Pork, ground	1/2 cup
Onion, yellow, small diced	1 cup
Garlic, clove, minced	1 Tbsp.
Rice, long-grain, white	1 1/2 cups
Stock, chicken	3 cups
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Hot sauce	1/4 cup

### **Method**

1. Preheat the oven to 350°F.
2. In a small pot, place the chicken parts, butter, and water. Cook for 5 minutes, remove the pot from the heat, and cool. Chop the chicken parts and reserve.
3. In a 2-quart pot, place the pork. Lightly cook for 5 minutes, stirring to break up any large chunks. Be careful not to brown.
4. Add the onion and garlic. Cook for 3 minutes.
5. Add the rice and chicken stock. Season with salt and pepper as needed.
6. Place the pot in the preheated oven and cook for 15 minutes. Remove from the oven and rest for 10 minutes.
7. Gently fluff the rice with a fork. Fold in the reserved chicken parts. Finish with the hot sauce.

**Note:** For meatier rice, add more chicken liver.

## MUSSEL FRITTERS IN BATTER

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Flour, all-purpose	4 wt. oz.
Oil, olive, extra-virgin	2 ½ Tbsp.
Salt, kosher	as needed
Pepper, black, ground	as needed
Egg, white, lightly beaten	1 ea.
Oil, olive, pure	3 Tbsp.
Mussels, cleaned, de-bearded	2 lb.
Oil, fryer	as needed
Lemon, quartered	2 ea.

### **Method**

1. Preheat the fryer to 380°F.
2. For the batter, combine the flour, oil, and enough water to make a liquid batter. Season with salt and pepper as needed. Rest the batter for 30 minutes. Fold in the beaten egg white.
3. Heat 2 to 3 tablespoons of oil in a large, deep-frying pan over high heat. Add the mussels. Cover and cook, removing the mussels as they open, 4 to 6 minutes. Cool the mussels until they can be easily handled. Remove the mussels from their shells, discarding any tough ones. Press each mussel to remove any excess moisture.
4. Dip the mussels into the batter. Fry in the preheated fryer until crisp and brown, about 2 minutes. Drain on absorbent paper towels.
5. Serve hot, garnished with the lemon wedges.

**Note:** There are approximately 50 in-shell mussels in 2 pounds. However, the number of mussels can vary depending on size. Each portion should aim to have 6 to 8 mussels.

Source: Adapted from *Italian Regional Cooking* by Ada Boni

# PACIFIC SEAFOOD CHOWDER

*Yield: 2 quarts*

<b>Ingredients</b>	<b>Amounts</b>
Wine, white, dry	6 fl. oz.
<b>Sachet d'épices</b>	
Garlic clove, crushed	1 ½ ea.
Ginger, root, fresh, peeled	½ wt. oz.
Lemongrass, stalks, cut into 1-in. pieces	2 ½ ea.
Lime, leaf, makrut	6 ea.
Clam, juice	32 fl. oz.
Coconut, milk	24 fl. oz.
Heavy cream, hot	4 fl. oz.
Red curry paste	1 wt. oz.
Cornstarch	½ wt. oz.
Water	as needed
Fish, snapper, fillet, skinned, medium diced	8 wt. oz.
Shrimp, Kualoa or Kaua'i, 16/20, peeled, de-veined, medium diced	8 wt. oz.
Lemon, juice, fresh	1 ½ ea.
Salt, kosher	to taste
Basil, leaves, fresh, chiffonade	½ wt. oz.

## **Method**

1. In a large non-reactive pot over medium-high heat, place the wine and sachet. Bring to a boil, turn down the heat, and simmer for 10 minutes.
2. Add the clam juice, coconut milk, and cream. Return to a simmer and stir in the red curry paste.
3. Mix the cornstarch with an equal amount of water to make a cornstarch slurry. Add just enough of the cornstarch slurry to the soup to produce a light body. Cook until the soup thickens, about 5 minutes.
4. Remove the sachet and bring the soup to a boil. Add the fish and shrimp. Cook until the seafood is cooked through, 5 to 7 minutes.
5. Season the soup with the lemon juice and salt to taste.
6. Ladle the soup into heated bowls or soup cups. Garnish with the basil.

**Note:** Any type of Hawaiian snapper such as onaga, opakapaka, or kalekale can be used.

# CRAB CAKES WITH LEMON CUCUMBER SALAD

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Egg, whole	2 ea.
Breadcrumbs, fresh, ground	1 cup
Parsley, flat-leaf, fresh, chopped	1 tsp.
Lemon, zest	½ Tbsp.
Lemon, juice, fresh	1 Tbsp.
Tabasco sauce	1 tsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Crab, meat, picked	1 ½ lb.
Onion, red, thinly sliced	½ cup
Lemon, zest	½ Tbsp.
Lemon, juice, fresh	1 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Cucumber, mini	4 ea.
Sour cream	1 cup
Dill, fresh, chopped	2 Tbsp.
Flour, all-purpose	as needed
Oil, canola	as needed

## **Method**

1. In a bowl, combine the egg, breadcrumbs, parsley, lemon zest and juice, Tabasco, salt, and pepper. Let it stand for 5 minutes.
2. Gently fold in the crab meat until thoroughly combined. Form 6 patties, approximately 3 to 3 ½-inches in diameter and ¾ to 1-inch thick. Chill for 10 minutes.
3. For the salad, in separate bowl, combine the onion, lemon zest, and lemon juice. Season with salt and pepper as needed. Macerate for 10 minutes.
4. Add the cucumber, sour cream, and dill. Stir to combine. Chill in the refrigerator until needed.
5. Lightly flour crab patties, turning to coat on all sides. Heat the oil in a sauté pan over low heat. Cook the patties until golden brown and heated through, 2 to 4 minutes per side.
6. Serve the crab cakes over the lemon cucumber salad.

# HAPU'UPU'U WITH TOMATO JAM, ANCHOVY, AND OLIVES

## MIGNONETTE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil, olive, pure	¼ cup
Garlic, clove, minced	1 Tbsp.
Shallot, minced	1 Tbsp.
Wine, red	½ cup
Tomato, purée	½ cup
Red pepper flakes	½ tsp.
Salt, kosher	to taste
Basil, leaves, fresh, chopped	1 Tbsp.
Olives, kalamata	½ cup
Olives, green	½ cup
Anchovy, fillet	2 Tbsp.
Capers, non-pareil	1 Tbsp.
Oil, olive, pure	¼ cup
Peppercorns, black, cracked	1 Tbsp.
Lemon, zest	½ Tbsp.
Lemon, juice, fresh	1 Tbsp.
Salt, sea, fine	as needed
Pepper, black, ground	as needed
Fish, hapu'upu'u , fillet, 5 oz.	6 ea.
Salt, kosher	as needed
Pepper, black, ground	as needed
Oil, olive, pure	¼ cup
Wine, white, dry	½ cup
Tomato Concassé (Recipe follows)	1 cup

### **Method**

1. For the jam, heat the oil in a saucepan over low heat. Add the garlic and shallot. Cook for 2 minutes. Be careful not to brown.
2. Add the wine, tomato purée, and red pepper flakes. Season with salt to taste. Cook for 20 minutes.
3. Add the basil. Remove the pan from the heat and cool.
4. Preheat oven to 350°F.

5. For the mignonette, in a large bowl, combine the olives, anchovy, capers, oil, cracked pepper, lemon zest, and lemon juice. Season with salt and pepper as needed. Macerate for 10 minutes.
6. Season the fish with salt and pepper as needed. Lightly coat the fish in the oil, turning to coat evenly on all sides. Place the seasoned fish in a baking dish and add the wine. Bake in the preheated oven for 6 to 8 minutes, depending on fish thickness.
7. Spoon the jam onto a serving plate. Place the fish on top and drizzle with the mignonette. Garnish with the Tomato Concassé.

**Note:** This dish can be served with any white fish.

# TOMATO CONCASSÉ

*Yield: ½ pound*

<b>Ingredients</b>	<b>Amounts</b>
Salt, kosher	½ Tbsp.
Tomato, plum	½ lb.

## **Method**

1. Score an X at the tip of the tomato. Trim out the core while leaving the tomato whole.
2. Bring a large pot of water to a boil. Add the salt and stir to combine. Add the tomatoes and blanch for 30 seconds.
3. Remove the tomatoes from the boiling water and transfer immediately to an ice bath. Soak the tomatoes until they are cool enough to be handled.
4. Remove the tomatoes from the ice bath and pat dry.
5. Starting at the scored X, gently peel back the loosened skin with your fingers or a paring knife. The skin should slip off easily. The tomatoes may now be crushed or cut in half and seeded depending on the intended use.

# CREAMY GARLIC FISH SOUP

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Fish Stock (Recipe follows)	2 qt.
Fish, wahoo, fillet	1 ½ lb.
Fish, mahi-mahi, fillet	1 ½ lb.
Shrimp, Kualoa or Kaua'i, 16/20, peeled, de-veined	1 lb.
Bread, baguette	1 ea.
Butter, unsalted	as needed
Aïoli (Recipe follows)	1x recipe
Egg, yolk	5 ea.
Salt, kosher	as needed
Parsley, flat-leaf, sprig, fresh	8 ea.

## **Method**

1. Make the Fish Stock according to the directions in the following recipe.
2. Cut the fish into 2-inch pieces.
3. Preheat the oven to 200°F. Warm a large, shallow, serving bowl as the oven preheats.
4. In a large pot over high heat, bring the fish stock to a boil. Turn down the heat and add the fish pieces. Simmer for 6 minutes.
5. Carefully transfer the cooked fish to the warm serving bowl. Pour a ladle of broth over the fish. Cover with aluminum foil and place in the preheated oven.
6. Add the shrimp to the pot and turn down the heat. Cover with a lid and poach until the shrimp are pink, curled, and opaque, 3 to 4 minutes. Transfer the shrimp to the warm serving bowl with the fish. Cover the bowl with aluminum foil and return it to the oven to keep warm. Transfer half of the stock to a heatproof container, keep warm, and reserve. Reserve the remaining half of the stock in the pot on the stove.
7. For the croutons, cut the baguette into 16 even slices, each about ½-inch thick.
8. Heat the butter in a large sauté pan over medium heat. Add the bread slices and toast, turning occasionally, until golden brown on both sides, 2 to 3 minutes per side. Remove and reserve.
9. In a large bowl, place 8 tablespoons of the Aïoli. Slowly add the egg yolks, one at a time, stirring gently between each addition. Add the reserved stock from the heatproof container in a slow, steady stream while whisking constantly until smooth.

10. Set the reserved stock in the pot over low heat. Pour the mixture into the pot. Stir gently and continuously until the soup coats the back of a spoon (*nappé*), 3 to 5 minutes. Reduce the soup until it has a velvety texture. Season with salt as needed.
11. Remove the serving bowl with the fish and shrimp from the oven. Ladle the soup over the fish and shrimp. Top with the reserved croutons and parsley sprigs. Serve with the remaining aioli on the side.

Source: Adapted from *The Cuisine of the Sun* by Mireille Johnston

# FISH STOCK

*Yield: 1 gallon*

<b>Ingredients</b>	<b>Amounts</b>
Oil, olive, pure	2 fl. oz.
Onion, yellow, minced	2 ea.
Leeks, whites only, minced	2 ea.
Garlic, clove, peeled, crushed	4 ea.
Fish, heads and bones, gills removed	3 lb.
Tomato, plum, quartered	8 ea.
Orange, peel, cut in strips	1 ea.
Celery, stalk, cut in pieces	1 ea.
Pastis	2 tsp.
Bay leaf, dried	3 ea.
Thyme, sprig, fresh	2 ea.
Chile, cayenne, ground	1/4 tsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Water, boiling	4 qt.

## **Method**

1. Heat the oil in large heavy-bottomed stockpot over medium heat. Add the onions and leeks. Sweat for 10 minutes.
2. Add the garlic. Cook until the onions and leeks are very soft, 5 to 10 minutes.
3. Add the fish, raise the heat to high, and stir vigorously until pieces begin to break apart, 7 to 10 minutes.
4. Add the tomatoes, orange peel, celery, pastis, bay leaves, thyme and cayenne. Season with salt and pepper to taste. Turn down the heat to medium and sauté for 10 minutes.
5. Add the boiling water and simmer for 25 minutes.
6. In small batches, pass the mixture through a food mill or strainer.
7. If not using immediately, allow it to cool then refrigerate or freeze.

Source: Adapted from *Made in Marseille* by Daniel Young

# AÏOLI

*Yield: 1 cup*

<b>Ingredients</b>	<b>Amounts</b>
Garlic, clove, finely chopped	12 ea.
Salt, kosher	1 tsp.
Egg, yolk	4 ea.
Oil, olive, extra-virgin	1 pt.
Salt, kosher	to taste
Pepper, black, ground	to taste

## **Method**

1. In a small bowl, combine the garlic and salt. Add the egg yolks one at a time, whisking well after each addition until smooth and slightly thickened.
2. Add the oil a few drops at a time, whisking constantly to form an emulsion. As it thickens, increase to a slow stream, whisking until all the oil is incorporated and the sauce has a mayonnaise-like consistency. If it becomes too thick, add a few drops of water to loosen. Season with salt and pepper to taste.

Source: *Bistro Cooking* by Patricia Wells

# SMOKED MAHI-MAHI WITH WATERCRESS AND YOGURT

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Yogurt	1 cup
Wasabi	1 Tbsp.
Ginger, pickled	1 Tbsp.
Togarashi, ground	½ tsp.
Watercress, micro	3 cups
Water	1 cup
Sugar, granulated	¼ cup
Salt, sea, fine	¼ cup
Pepper, white, ground	4 Tbsp.
Fish, mahi-mahi, fillet	2 lb.
Wood chips	1 cup

## **Method**

1. For the salad, in a bowl, combine the yogurt, wasabi, pickled ginger, togarashi, and watercress. Refrigerate and reserve.
2. In a separate bowl, combine the water, sugar, salt, and pepper. Add the fish and brine for 2 minutes. Remove the fish from the brine and transfer to a rack.
3. To smoke, heat the wood chips in a cast iron pan over high heat until smoking. Transfer the smoking chips to a deep, ½ hotel pan. Place the rack with the fish over the smoking chips. Cover the hotel pan with foil.
4. Smoke the fish until the internal temperature reaches 145°F, 10 to 15 minutes.
5. Transfer the fish to a serving platter. Top each fillet with a portion of the reserved salad.

# POACHED HAPU'UPU'U WITH CHARRED CORN, PEPPER, TOMATO, AND LIME SALSA

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Tomato	1 cup
Onion, red, peeled	¼ cup
Pepper, bell, red	¼ cup
Pepper, bell, green	¼ cup
Squash, zucchini	½ cup
Corn, ear	1 ea.
Chile, jalapeño	1 Tbsp.
Oil, olive, pure	¼ cup
Salt, kosher	as needed
Pepper, black, ground	as needed
Oil, olive, pure	as needed
Lime, zest	1 Tbsp.
Lime, juice, fresh	2 Tbsp.
Garlic, clove, minced	½ tsp.
Cilantro, fresh, lightly chopped	2 Tbsp.
Water	1 gal.
Vinegar, red	¼ cup
Shallot, sliced	¼ cup
Garlic, clove, sliced	1 Tbsp.
Lime, peel	1 Tbsp.
Coriander, stems, fresh	¼ cup
Salt, kosher	2 Tbsp.
Pepper, black, ground	1 tsp.
Fish, hapu'upu'u, fillet, 4 oz.	6 ea.
Salt, kosher	as needed
Pepper, black, ground	as needed
Lime, juice, fresh	as needed

## **Method**

1. Preheat the grill over high heat.

2. For the salsa, lightly coat the tomato, onion, red pepper, green pepper, zucchini, corn, and jalapeno in the oil. Season with salt and pepper as needed.
3. Coat the grill grate in a light layer of oil to prevent sticking. Grill the vegetables on the preheated grill, turning frequently, until charred and blistered, 3 to 5 minutes. Remove the vegetables from the heat and cool.
4. Using a knife, cut the corn kernels from the cob. Small dice the tomato, red pepper, green pepper, zucchini, and jalapeno. Reserve. Small dice the onion and keep separate from the other vegetables.
5. Place the lime juice and zest into a medium bowl. Add the onions and garlic. Season with salt and pepper as needed. Macerate for 5 minutes. Add the reserved vegetables and the cilantro. Mix gently to combine. Reserve.
6. For the poaching liquid, in a pot over medium-low heat, combine the water, vinegar, shallot, garlic, lime, coriander, salt, and pepper. Simmer for 5 minutes. Turn down the heat to a very low simmer, about 165°F.
7. Season the fish with salt and pepper as needed. Poach the fish in the poaching liquid until cooked through, 3 to 5 minutes.
8. Place the reserved salsa on the bottom of the serving platter. Place the fish on top of salsa. Top with a drizzle with olive oil and a squeeze of lime juice.

**Note:** For a more complex and spicier salsa, add different kinds of peppers such as Poblano, Serrano and Piquillo.

# BEER BATTERED BUTTERFISH WITH RED AND GREEN CABBAGE

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Cabbage, green, shredded	1 cup
Cabbage, red, shredded	1 cup
Carrot, shredded	½ cup
Mayonnaise	1 cup
Vinegar, cider	¼ cup
Apple, Hawaiian mountain, peeled, small diced	1 cup
Celery, seed	1 tsp.
Celery, stalk, small diced	¼ cup
Sugar, granulated	1 Tbsp.
Salt, sea	to taste
Pepper, black, ground	to taste
Flour, all-purpose	1 cup
Lemon, zest	½ Tbsp.
Lemon, juice, fresh	1 Tbsp.
Cornstarch	½ cup
Egg, whole	2 ea.
Garlic, powder	1 tsp.
Onion, powder	1 tsp.
Salt, sea, fine	1 Tbsp.
Pepper, white, ground	1 tsp.
Beer, light	½ cup
Fish, butterfish, fillet, 6 oz., boneless, skinless	6 ea.
Flour, all-purpose	as needed

## **Method**

1. Preheat the fryer to 350°F.
2. For the coleslaw, in a bowl, combine the green cabbage, red cabbage, carrot, mayonnaise, vinegar, apple, celery seed, celery, and sugar. Season with salt and pepper to taste. Refrigerate for 1 hour.
3. For the beer batter, in a bowl, combine the flour, lemon zest, lemon juice, cornstarch, egg, garlic powder, onion powder, salt, pepper, and beer. Whisk until smooth.

4. Lightly dredge the fish in flour, shaking off any excess. Dip each piece into the batter, making sure it is evenly coated on all sides.
5. Fry the fish in the preheated fryer until golden brown and cooked through, 3 to 4 minutes.
6. Serve with the coleslaw on the side.

**Note:** For a more acidic coleslaw, add more vinegar. For a less acidic coleslaw, add more mayonnaise.

# MAHI-MAHI BARIGOULE

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Lemon, juice, fresh	as needed
Artichoke, globe, whole	4 ea.
Oil, olive, pure (Divided)	4 Tbsp.
Carrot, diced	2 ea.
Onion, yellow, diced	2 ea.
Salt, kosher	as needed
Pepper, black, ground	as needed
Wine, white, dry	1 cup
Stock, chicken	6 cups
Coriander, seed	5 ea.
Thyme, bunch, stems, tied	½ ea.
Bay leaf, dried	2 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Fish, mahi-mahi, fillet	2 ½ lb.
Oil, olive, pure	as needed

## **Method**

1. In a large bowl, combine enough lemon juice and water as needed for soaking.
2. Wash the artichokes and slit the stalks. Remove the leaves and the stringy choke. Soak the cleaned artichokes in the lemon water until needed to prevent discoloration.
3. For the barigoule, heat half of the oil in a large pan over medium-low heat. Add the artichokes, carrots, and onions. Sweat for 3 minutes. Season with salt and pepper as needed.
4. Add the wine and simmer until reduced. Add enough of the stock to just cover the ingredients.
5. Add the coriander, thyme, and bay leaf. Cover and cook for 35 minutes. Season with salt and pepper to taste.
6. Score the skin of the fish and rub with oil until fully coated. Season with salt and pepper as needed.
7. Heat the remaining oil in a separate pan over medium-high heat. Sear the fish, skin side down, until golden brown, about 3 minutes.
8. Transfer the barigoule to a shallow serving bowl. Place the fish ovetop of the barigoule.

# SEAFOOD PAELLA

Yield: 6 portions

Ingredients	Amounts
Stock, chicken	6 cups
Saffron, threads	1 pinch
Salt, kosher	to taste
Oil, olive, pure	1/3 cup
Pork, sausage, Portuguese, fresh, diced	1/2 lb.
Pepper, bell, red, small diced	3/4 cup
Pepper, bell, green, medium diced	3/4 cup
Onion, Spanish, medium diced	1/2 cup
Carrot, medium diced	2/3 cup
Garlic, clove, minced	1 Tbsp.
Rice, Spanish, short-grain	3 cups
Stock, chicken	as needed
Mussels, cleaned, de-bearded	12 ea.
Clams, Manila, cleaned	12 ea.
Shrimp, Kualoa or Kaua'i, 16/20, peeled, de-veined	12 ea.
Peas, green, fresh	1 cup
Lemon, juice, fresh	2 Tbsp.
Lemon, cut into 6 wedges	1 ea.

## Method

1. In a saucepot over high heat, bring the stock to a boil. Add the saffron. Turn down the heat and simmer until the stock has reduced to 1¼ quart. Season with salt to taste. Reserve.
2. Heat the oil in a paella pan over medium-high heat. Add the sausage and sauté until golden brown, about 4 minutes.
3. Add the peppers, onions, carrots, and garlic. Sauté until softened, about 3 minutes.
4. Stir in the rice, coating each grain with the oil. Toast the rice until it becomes translucent, but not brown, about 3 minutes.
5. Add the reserved reduced stock and bring it to a boil. Turn down the heat and simmer for about 10 minutes. Add additional stock, if necessary. The rice should be firm to the bite (*al dente*).
6. When the rice has about 5 minutes of cooking time remaining, arrange the mussels, clams, shrimp, and peas on top of the rice and cover.
7. Remove the paella from the heat. Sprinkle with the lemon juice. Cover the pan and allow it to rest for 5 minutes.
8. Serve the paella in the paella pan, garnished with the lemon wedges.

# AHI CARPACCIO WITH POTATO CRISPS

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Potato, yellow	3 ea.
Oil, vegetable	as needed
Salt, sea, fine	to taste
Togarashi, ground	1 Tbsp.
Ginger, fresh, minced	2 Tbsp.
Oil, canola	½ cup
Fish, ahi, thinly sliced	1 ½ lb.
Chile, jalapeño, minced	½ Tbsp.
Wasabi	1 Tbsp.
Sesame seeds	1 Tbsp.
Scallion (Green onion), chopped	¼ cup
Lime, zest	2 tsp.
Lime, juice, fresh	2 Tbsp.

## **Method**

1. Preheat the fryer to 325°F.
2. For the potato crisps, cut the potatoes into 30 circles, about ⅛-inch thick. Rinse in cold water to remove the starch and pat dry.
3. Fry the potatoes in the preheated fryer until light brown, 2 to 3 minutes. Drain on absorbent paper towels. Season with the salt and togarashi. Keep warm and reserve.
4. In a small saucepan over low heat, combine the ginger and oil. Simmer for 5 minutes. Remove from the heat and cool. Transfer to a blender or food processor and blend until smooth.
5. Thinly slice the fish and lay the slices in one even layer on a sheet of plastic wrap. Cover the tops of the fish with another sheet of plastic wrap. Gently pound the fish into a very thin layer, being sure to keep the same thickness throughout. Place a 4-inch round on top of the fish. Keeping the plastic in place, cut out six circles. Chill until needed.
6. Remove the first layer of plastic wrap and flip the fish onto a serving platter. Remove the second layer of plastic wrap. Brush the tops of the fish with the reserved ginger oil.
7. Garnish the fish evenly with jalapeno, wasabi, sesame seeds, scallion, lime zest and lime juice.
8. Top with the potato crisps.

# LOCAL FISH EN PAPILOTE WITH BUTTON MUSHROOMS

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Lemon, juice, fresh	1 ea.
Parsley, flat-leaf, fresh, chopped	1 Tbsp.
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Fish, snapper or opah, fillet, 5 oz.	6 ea.
Butter, unsalted	$\frac{3}{4}$ cup
Garlic, clove, thinly sliced	1 Tbsp.
Shallot, thinly sliced	2 Tbsp.
Leeks, whites only	1 cup
Mushroom, button	3 cups
Wine, white, dry	1 cup
Salt, sea, fine	to taste
Pepper, black, ground	to taste
Butter, unsalted, melted	$\frac{1}{4}$ cup

## **Method**

1. Preheat the oven to 375°F.
2. In a large bowl, combine the lemon juice and parsley. Season with salt and pepper to taste. Add the fish, turning to coat on all sides. Marinate for 5 minutes.
3. In a medium pot over low heat, melt the butter. Add the garlic, shallots, and leeks. Cook for 3 minutes. Add the mushrooms and white wine. Cook for 5 minutes. Season with salt and pepper to taste. Cool.
4. Cut each piece of parchment paper into a heart shape large enough to enclose a fillet. Brush with the melted butter.
5. Add the mushroom and leek mixture to the center of the parchment paper. Reserve the mushroom and leek broth that has formed for later use as the sauce. Lay the fish over the mixture.
6. To close the parchment, fold the parchment over to enclose the filling. Tightly crimp or pleat the edges to create a sealed half-moon-shaped packet (see chef demo). Be sure the packet is completely sealed so the steam cannot escape during cooking.
7. Transfer the fish en papillate onto a baking sheet. Cook the fish in the preheated oven for 10 minutes. Remove from the oven and rest for 5 minutes.
8. Cut the paper open with a small sharp knife or scissors. Carefully transfer the fish, mushrooms, and leeks to a serving plate. Drizzle with the reserved mushroom and leek broth.

**Note:** Any type of Hawaiian snapper such as onaga, opakapaka, or kalekale can be used.

# DAY FIVE:

## MARKET BASKET PROJECT

### MENU DEVELOPMENT ASSIGNMENT GUIDELINES

#### OVERVIEW

Each team's mission is to develop a two-course menu that showcases seafood. Teams may use any ingredients found in the kitchen. Each dish must reflect the tastes and techniques that have been learned throughout this course.

#### GUIDELINES

Using any ingredients found in the kitchen, each team will need to prepare the following menu:

##### First Course:

- Choice of hot or cold soup, salad, **or** appetizer

##### Complete Main Course:

- Featured component
- Two accompaniments (starch and vegetable)
- Sauce

After a discussion in the classroom, you will have **three hours** to produce and plate your menu items. All recipes should yield **six portions** - one for the show plate and the remaining five displayed family style on platters, in bowls, or in hot holding devices for family meal.

# MENU DEVELOPMENT WORKSHEET

Use the following worksheets and templates to help design your menu and sketch your plate compositions.

## Flavor Combinations

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## Number of Components on Plate - variety of complementary items

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## Proper Cooking Technique - basics executed well

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## Colors - vibrant vs. earth tones

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## Height of Food - varied but not drastic

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## Texture Variations

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**Plate Layout - traditional vs. non-traditional**

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**Plating, Balance & Composition - slice, whole, loose, molded & special cuts**

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**Practicality - not too much handling; can it be done consistently?**

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**Trends - based on common sense**

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**MENU FOR TEAM # \_\_\_\_\_**

**First Course**

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**Second Course**

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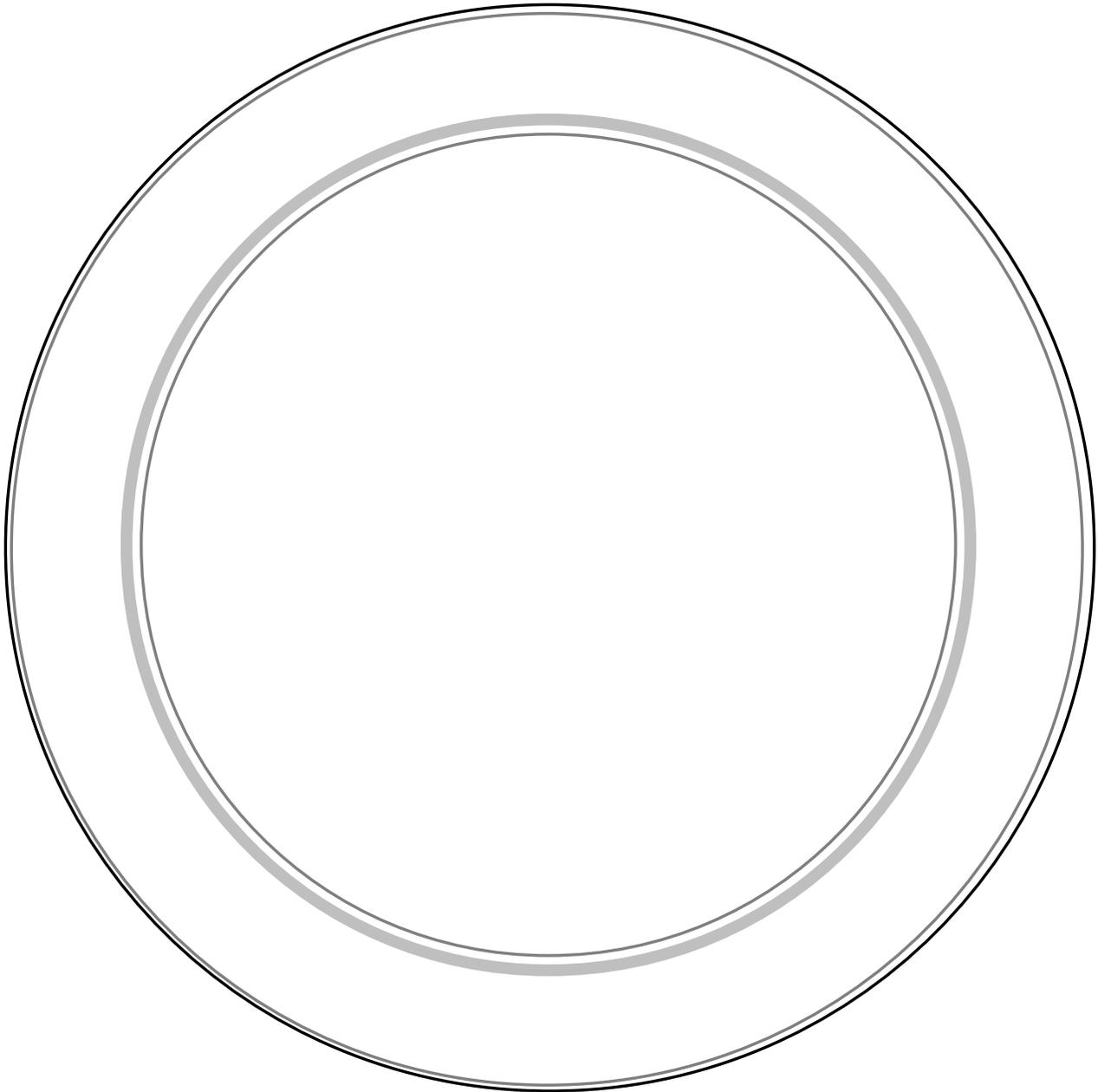
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**Item:** \_\_\_\_\_



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# CONVERSION TABLES

## METRIC WEIGHTS AND MEASURES EQUIVALENCIES

1 gram (g)	=	1/28 oz. (or 0.035 oz.)
½ ounce (oz.)	=	14 g
1 oz.	=	28.35 g. (approx. 30 g)
2 oz.	=	56 g. (approx. 60 g)
4 oz.	=	110 g
6 oz.	=	170 g
8 oz.	=	225 g
12 oz.	=	340 g
16 oz. / 1 pound (lb.)	=	453.6 g (454 g)
1 kilogram (kg)	=	2.21 lb.
1 liter (l)	=	35 fl. oz. (1 ¾ pt.)

## METRIC CONVERSION TABLE

To Change	To	Multiply by
Pounds (lb.)	Grams (g)	453.6
Ounces (oz.)	Grams (g)	28.35
Pounds (lb.)	Kilograms (kg)	.45
Teaspoons (tsp.)	Milliliters (ml)	5
Tablespoons (Tbsp.)	Milliliters (ml)	15
Fluid Ounces (fl. oz.)	Milliliters (ml)	30
Cups	Liters (l)	.24
Pints (pt.)	Liters (l)	.47
Quarts (qt.)	Liters (l)	.95
Gallons (gal.)	Liters (l)	3.8
Temperature (°F)	Temperature (°C)	5/9 after subtracting 32*

\*Example: 9°F above boiling = 5°C above boiling.

## TEMPERATURE EQUIVALENCIES

Fahrenheit (°F)	Celsius (°C)	Classification
250	130	very cool
300	150	low
325	165	moderate-low
350	180	moderate
400	200	moderate-hot
425	220	hot
450	230	very hot

## US CUSTOMARY LIQUID VOLUME CONVERSIONS

1 tablespoon (Tbsp.)	=	3 teaspoons (tsp.)
1 fluid ounce (fl. oz.)	=	2 tablespoons (Tbsp.)
1 cup	=	8 fluid ounces (fl. oz.)
1 pint (pt.)	=	2 cups
1 pint (pt.)	=	16 fluid ounces
1 quart (qt.)	=	2 pints (pt.)
1 gallon (gal.)	=	4 quarts (qt.)
1 gallon (gal.)	=	128 fluid ounces (fl. oz.)

## US TO METRIC DRY MEASURES CONVERSIONS

tsp.	Tbsp.	oz.	cup	lb.	grams
3	1	½	1/16	---	14
6	2	1	1/8	1/16	28
12	4	2	¼	1/8	57
24	8	4	½	¼	113
36	12	6	¾	⅜	170
48	16	8	1	½	227
96	32	16	2	1	454

<b>US</b>	<b>Metric</b>
1 tsp.	5 milliliters (ml)
1 Tbsp.	15 ml
1 fl. oz./ 2 Tbsp.	30 ml
2 fl. oz./ ¼ cup	60 ml
8 fl. oz./ 1 cup	240 ml
16 fl. oz./ 1 pint (pt.)	480 ml
32 fl. oz./ 1 quart (qt.)	960 ml
128 fl. oz./ 1 gallon (gal.)	3.84 liters (L)

### **RECIPE YIELD**

<b>Original</b>	<b>Cut in Half</b>	<b>Cut in Third</b>
1 cup	½ cup	⅓ cup
¾ cup	6 Tbsp.	¼ cup
⅔ cup	⅓ cup	3 Tbsp. + 1 ½ tsp.
½ cup	¼ cup	2 Tbsp. + 2 tsp.
⅓ cup	2 Tbsp. + 2 tsp.	1 Tbsp. + 1 ¼ tsp.
¼ cup	2 Tbsp.	1 Tbsp. + 1 tsp.
1 Tbsp.	1 + ½ tsp.	1 tsp.
1 tsp.	½ tsp.	⅓ tsp.
½ tsp.	¼ tsp.	⅛ tsp.
¼ tsp.	⅛ tsp.	dash

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The Craft of Seafood: Techniques from the Pacific v.110.docx

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