

Bludorn

Gulf Cioppino

Components

Red Snapper, 4ea. 4oz. Portion
Toasted Baguette
Crab Salad
Shrimp, 12ea.
Clams, 12ea.
Mussels, 12ea.
Fennel-Tomato Base

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Olive Oil
1 lb. Yellow Onion, Small Dice
1 lb. Fennel, Small Dice
4 ea. Cloves Garlic, Minced
2 tbsp. Tomato Paste
½ bottle of White Wine
2 5lb. Can Tomatoes, Diced, Liquid Included

Sachet (Chili Flake, Thyme, Bay Leaves, Black Peppercorn, Fennel Seeds, Basil Stems)
1 Liter Clam Stock

In olive oil, sweat onions, fennel and garlic until translucent, add tomato paste until light fond is formed, deglaze with white wine and reduce by half, add sachet and canned tomatoes with liquid included. Cook until almost dry, reserve for service.

Baguette Chip

½ Baguette, sliced 1" Thick
2 tbsp. Olive Oil

Place sliced baguette between two pieces of parchment paper and two flat sheet trays, season with salt, black pepper and olive oil. Cook at 280 degrees Fahrenheit until crispy and golden brown on the outside and crunchy in the middle.

Crab Salad

1 lb. Lump Crab Meat
2 ea. Shallots
2 bu. Basil Chiffonade reserve one bunch of chiffonade for garnish
Olive Oil
Lemon, Zest and Juice
Sea Salt
Black Pepper

Pick through crab meat and remove shells, once, right before serving season with shallots, basil, olive oil, lemon zest/juice, sea salt and black pepper.

Red Snapper

1 tbsp. Canola Oil
4 ea. Red Snapper, 5oz. per
Salt
White Pepper

In non-stick pan, heat canola oil to a light smoking point, season portioned fish with salt and white pepper, add fish skin side down and cook on medium high heat, gently pressing down on flesh so that skin of the fish makes contact with the pan. Continue to cook until fish has a crispy golden-brown skin, place in the oven and cook 2 minutes so that the fish is fully cook, place on top on Cioppino after stew is complete.

To Serve

In large pot, heat up fennel tomato base, first add clams and stir in compote, place lid on the pot and cook for 2 minutes. Remove lid and add mussels, put lid back on and cook 2 more minutes, then remove lid again and add shrimp, cook 2 more minutes. Once all shells have opened for clams and mussels, place cooked red snapper on top, then spoon over crab salad in dollops about 1 T size, sprinkle chiffonade basil on top and serve with bread on the side!