

Hickory Smoked Catfish with Matsutaki Mushroom Crust By Luis Ayllon

3/4 pound catfish fillets
1 whole egg
3/8 cup Ground dried matsutaki or other dried mushroom (powder)
1 teaspoon Fennel seed, crushed and finely chopped
1 teaspoon fresh rosemary leaves, finely chopped
1 ounce olive oil
1 tablespoon butter
Salt and pepper (to taste)

GARNISH

2 ounces Olive oil
2 clusters enoki mushrooms, grilled
2 clusters oyster mushrooms, grilled
2 large Tomatoes, cut in half -- then 1/4" slices
1 large Roasted yellow pepper, skinned, seeded,, cut into thin strips
1 large Roasted yellow tomato, skinned, seeded,, cut into thin strips
1 pinch sugar
1 ounce olive oil
1 teaspoon butter
1/8 head red cabbage, cut into fine julienne
30 fresh basil leaves
2 ounces water
1 1/2 cups cooked saffron- jasmine rice,(see recipe)
6 ounces red wine-lime lingonberry demi-glace (see recipe)

TO SMOKE

1/2 cup hickory wood chips
1 Propane blow torch

Cut the catfish into three 4 ounce portions and season with salt and pepper.

In a bowl, mix together the mushroom powder, fennel and rosemary.

Brush the fish with egg wash, on one side only, and generously coat this side with the mushroom powder mixture.

PREPARE THE GARNISH

Lightly coat the red tomato slices, enoki , and oyster mushrooms with olive oil. Season with salt & pepper, grill them and set aside.

Saute the yellow peppers and yellow tomatoes with just a little olive oil and fresh butter. Season with salt, pepper, and just a pinch of sugar.

- Cook the cabbage with just a little butter and 1 ounce of water. Season with salt and pepper.
- Saute the basil leaves with just a little butter and 1 ounce of water and cook until the leaves are just wilted.
- Heat the sauce.
- Heat the rice in a Saute pan with just a splash of water to prevent over drying.

TO COOK AND SMOKE THE FISH

Saute the catfish on the side that has the mushroom powder on it - until they are a dark golden brown (not burned). Remove the fish from the pan. ** (The catfish should still be rare at this point)

Place the wood chips in the Saute pan and ignite them with the torch.

Place a small wire rack over the top of this Saute pan with the fish on top, (uncooked side facing down. Cover with another Saute pan to "smoke" for approximately 5 minutes until done.

RED WINE-LIME LINGONBERRY DEMI GLACE by Luis Ayllon

1/3 cup Sun dried tomatoes
1 Tablespoon butter
2 Tablespoons sugar
1 cup Red wine, reduced to 2 ounces
2 cups rich veal stock, reduced to 4 ounces
1 Tablespoon Lingnonberries
2 Tablespoons Fresh squeezed lime juice
salt and pepper, to taste

Saute the sun dried tomatoes with the butter and sugar -- cook until lightly caramelized.

Add the reduced veal stock and red wine.

Add the lingonberries and simmer for 5 minutes.

Season with salt and pepper to taste.

Finish at end with the addition of lime juice.

Saffron Jasmine Rice by Luis Ayllon

1 1/2 cups Jasmine rice
1 Tablespoon butter
2 Tablespoons red onion (finely minced)
1 Pinch Saffron threads
3 cups saffron Bouillon (see recipe below)
3 tablespoons Mashed potatoes
1 Tablespoon Mayonnaise
Salt and pepper (to Taste)

Saffron Bouillon

1/2 cup shrimp shells
2 Shallots
1 Ounce olive oil
2 cloves garlic
1 sprig tarragon
1/2 cup white wine
1 Tablespoon Tomato paste
4 cups water
1 pinch saffron threads
salt and pepper (to taste)

START BY MAKING THE SAFFRON BOUILLON:

Saute the shrimp shells and shallots with the olive oil. Cook until the shells turn reddish - pink in color.
Add the tarragon and garlic and cook for an additional 1/2 minute.
Add the white wine and reduce by 1/2.
Add the tomato paste and water.
Simmer until the liquid has reduced a bit and has good flavor (about 20 minutes).
Season with salt and pepper and strain through a fine mesh strainer.

RICE:

Saute the red onion with the butter until they become translucent in color.
add the rice, saffron, and cook for another minute.
Add the saffron bouillon, bring to a boil, and finish cooking in the oven, (approximately 20 minutes).

TO FINISH:

Mix in the mashed potatoes and mayonnaise into the cooked rice and season to taste with salt and pepper.