



Hawaiian Kanpachi Crudo with Sweet Pepper and Calabrian Chili Relish

This lightly spiced pepper relish recipe will make more than you need for this dish. It will hold, well covered and refrigerated for up to a week. It is very tasty served on top of fish crudo, as a condiment for grilled fish or topping for crusty bread.

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes Serves: 4

Ingredients:

1 cup extra virgin olive oil
1 cup smoked or fire roasted tomato
100 g (1 cup) red onion, quartered and sliced julienne
400 g (4 cups) mini-sweet, assorted bell peppers
3 Tablespoons chopped garlic
4 Tablespoons Calabrian chilies in oil, crushed
2 Tablespoons fresh oregano, plus more for garnish, chopped
1 Tablespoons Kosher Salt
1 cup white wine
8 ounces boneless and skinless Hawaiian Kanpachi filet
Whole milk yogurt

To make the Pepper Relish:

In a large pot over medium heat, add the olive oil, garlic, onion and peppers. Sweat over low heat till fragrant, about 15 minutes. Add Calabrian chili, kosher salt and cook stirring until it sizzles, about 5 minutes longer. Deglaze with wine and allow the mixture to reduce till dry, about 10 minutes. Turn off heat then add oregano and stir to combine then immediately transfer to a sheet pan and spread thin to cool quickly. When cool, transfer into a container with a lid and refrigerate till ready to use.

To serve the dish:

Slice Kanpachi filet into 1/8-inch slices and place on a platter. Generously top all the slices with the chilled pepper relish. Garnish each slice of fish with a dot of yogurt and sprinkle fresh oregano all over.



"Hawaiian Kanpachi is just premium product and I am always so pleased with its versatility."

– Chef Bruce Bromberg