



## Hawaiian Kanpachi Rilette

This recipe highlights traditional Italian condiments with a contemporary twist. I use locally grown cauliflower and pine nuts in place of peppers and almonds to make my version of white romesco sauce that pairs perfectly with pan-seared Hawaiian Kanpachi. The fish is also complemented by charred vegetables and a bright and briny fermented giardiniera to balance the dish. This Giardiniera is also made with carrots and cauliflower locally grown at Kekela Farms. At Beach Tree Restaurant we use our signature brand of olive oil. I highly recommend you purchase a bottle of this delicious oil to take home because it will make this dish extra special. Of course, feel free to also substitute with your favorite brand.

**Prep Time:** 3 Days

**Cook Time:** 15 Minutes

**Total Time:** 3 Days

**Servings:** 4 People

### Ingredients

2 cups Romanesco

1 cup fresh shucked corn

4 6-ounce pieces skin on Hawaiian Kanpachi fillets

Sea salt and freshly ground black pepper

Vegetable or grapeseed oil for searing the fish

4 tablespoons unsalted butter

Few sprigs of thyme

1 cup cauliflower romesco (recipe follows)

2 tablespoons carrot giardiniera (recipe follows)



*"No matter how it is served, it will be a hit at every event."*

*- Chef Peter Merriman*

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## To Poach the Kanpachi

In the large saucepan assemble the celery stock, onion, lemon juice and cold water. Over low heat, bring the liquid up to 170F, or until it is barely steaming. Gently place Kanpachi into saucepan, turn the heat off and let it rest, slowly poaching until barely cooked through, about 15 minutes.

## To melt butter and sweat shallots

While the Kanpachi is poaching, melt the butter in a small saucepan over low heat. Cook shallots, stirring, in melted butter until the shallots are translucent with no coloration, about 5 minutes. Once done, remove saucepan from heat and keep at room temperature.

## To make the rilette

After Kanpachi is cooked, using a slotted spoon, remove fish from poaching broth and place in a bowl of stand-up mixer. Reserve the poaching broth for another use or discard. Add the remaining ingredients (parsley, dill, paprika, lemon juice, olive oil, salt and pepper). Follow with the butter and shallot mixture. Using a whisk attachment, whisk the mixture on high speed until smooth, about 5 minutes

## Portion and set the rilette

Portion out mixture into individual serving dishes, cover and refrigerate for no less than 2 hours before serving.

## Pickled Red Onion

1 cup white wine vinegar

1 cup sugar

1 cup water

1 teaspoon salt

1 red onion, peeled and julienned

## To pickle the onions:

Combine water, vinegar, sugar, salt in saucepan and over high heat bring to boil. In a separate bowl, place onions and pour hot liquid over, making sure the onions are fully submerged. Let it cool, then cover and place into refrigerator. The pickled red onion can be done in advance and holds well refrigerated for up to a week.