

Chefs A' Field

Culinary Adventures That Begin on the Farm



HORSERADISH CRUSTED ICELANDIC COD WITH WHIPPED GOLD POTATOES & DILL BUTTER

Chef Jeff Tunks of Ceiba, TehnPehn, & DC Coast Restaurants

HORSERADISH CRUSTED COD

- 1 pound fresh Icelandic Cod
- 1 tablespoon mayonnaise
- 1 teaspoon dijon mustard
- 1 teaspoon prepared horseradish
- ½ cup fresh white bread crumbs
- ½ lemon

WHIPPED GOLD POTATOES

- 8 gold potatoes
- 10 ounces heavy cream
(8oz for potatoes, 2oz for sauce)
- 6 ounces butter
(2oz for potatoes, 4oz for sauce)

DILL BUTTER

- 5 shallots
- 1 cup white wine
- 1 bunch dill
- 3 ounces olive oil (1 oz for fish, 2oz for puree)
salt (to taste)

Trim and portion fish into 4 pieces. Blend mayonnaise with mustard, prepared horseradish, and fresh lemon juice.

Season fish with salt and spread horseradish mixture on one side of the fish and press into bread crumb mixture to coat. Drizzle with olive oil.

Peel and cube potatoes, cook in water till tender. Heat cream (8oz) with butter (2oz). Put cooked warm potatoes through ricer or food-mill and fold in hot cream until proper consistency. Season with salt and keep warm.

Wash dill, quickly blanch in boiling salted water and shock in ice-water bath. Wring out moisture and pulse in blender with olive oil.

Peel shallots. Place in sauce pan with white wine. Reduce over heat until almost dry, add cream and reduce by half. Whisk in butter being careful not to boil. Strain, season, and keep warm.

Broil cod until crust is golden brown – be careful not to overcook.

To Plate: Place whipped potatoes in middle of warm plate. Top with cod. Whisk dill puree into butter sauce at last minute (to preserve vibrant green color) and drizzle sauce around potatoes and garnish with small mounds of salmon caviar.

Courtesy of Chefs A' Field.