

Potato Wrapped Paddlefish

By Chef John Varanese

Serves 4

4ea. 8 oz. Paddlefish filets, cut blood line out, season with salt and pepper
2 ea. Potatoes, peeled

Method: Using an apple peeler, peel the potatoes into long ribbons of potato and place in salted water. Neatly and tightly wrap the paddlefish filets. In a hot skillet with about a cup of cooking oil fry both sides of the fish until golden brown. If not cooked all the way through, finish in the oven. Serve over asparagus and top with caviar hollandaise.

Caviar

4 ea. Egg yolks
1 c. Butter Clarified and hot
1 ea. Lemon, juiced
Dash Tabasco
Salt and pepper to taste
1 oz. Paddlefish caviar

Method: Place egg yolks and lemon in a robot coupe. Blend until airy, then slowly pour in the butter to emulsify. Add the Tabasco, salt and pepper to taste. Once plated garnish with caviar.