

**Seard Belize Cobia from in Puff Pastry
With Butternut Squash and Maple Mousseline
Foie Gras and Cranberry Creams
Toasted Hazelnuts and Poached Cranberries**

Note the following cooking instructions are in the “Repertoire de La Cuisine” style.



Directions:

Marinate the Cobia filets in 1 part olive oil and 1 part chutney, chopped parsley, thyme, cracked black pepper and a pinch sea salt for about 2 hours, remove marinate and hot sear in light olive oil until golden brown and put aside. For serving finish in oven, rest, slice and serve. After rolling to a ½ thickness, cut out 2”x2” puff pastry squares while still partially frozen, and then cook at 400 degrees or so until they rise almost 2” in height, while still frozen. Put aside. For sauce: Prepare a classical “vin blanc” sauce. In ½ of the sauce blend with some “glace de veau” until light brown colored, and then burr mix in fresh duck livers, just enough to impart these flavors into the sauce. The sauce should be a light brown color. Finish with whole butter, S&P and put aside Option: Reduced maderia can also be added to enhance this sauce.

For the 2nd half of the vin blanc, have some frozen cranberries cooked out till 80% of the moisture is gone, then burr mix into the sauce, finish with S&P and whole butter. Should be a reddish mostly pink color. Option: cranberry liquor can be added to build more flavors. Prepare a butternut Mousseline in the usual way, flavor with pure maple syrup, S&B, and a pinch whole butter. Slice the caps off the puff pastry, pipe in Butternut mousse, arrange the sliced fish, and place the puff pastry cap back onto the top. Garnish the plate with the two sauces, whole partly candied fresh or frozen cranberries and toasted hazelnuts. Garnish and serve at once onto a hot plate.

**Recipe by Nicholas Zakharoff, Executive Chef, Harvard Club of Boston
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