



Hot-Smoked Cobia



Serves 4

600 g Cobia fillet
3 tbs salt

Rub the fish with salt and leave for 25 minutes. Rinse off the salt in cold water. Dry the fish well and smoke it in a smoker heated from underneath. Leave the fish to smoke for approx. 6 minutes.

Baked beetroot:

2 beetroots – diced to approx. 1*1 cm
1 orange – juice only
2 tbs balsamic vinegar
4 tbs water

Mix all the ingredients and boil under lid on a medium heat until the beetroots are tender. Strain the liquid and retain for the vinaigrette.

Horseradish paste:

150 ml whipped crème fraîche
1 tbs finely grated fresh horseradish
Salt, pepper and lemon juice according to taste.

Mix all ingredients together and season with salt, pepper and lemon juice according to taste.

Beetroot vinaigrette:

Beetroot juice from the beetroot dice
4 tbs high quality olive oil
Salt, pepper and lemon juice

Boil the beetroot juice until there are approx. 4 tablespoons left, season with salt, pepper and lemon juice to taste.

Drizzle with olive oil before serving.

To serve:

Heat the diced beetroot gently in the vinaigrette. Place the beetroot in the centre of a plate and place the fish on top. Add some of the beetroot paste on top and arrange the vinaigrette around the fish and beetroot in a circle.

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