

***Sautéed Cobia with Louisiana Crab Butter***  
*over fingerling potatoes and caramelized fennel with Louisiana jumbo lump  
crabmeat and vegetable pearls*  
Chef Brian Landry  
Galatoire's Restaurant



Chef Brian Landry of Galatoire's in New Orleans was the winner May 24, 2008 of the inaugural Louisiana Seafood Cook-Off. Landry took the crown with his Sautéed Cobia with Louisiana Crab Butter.

"I took a very simple approach," says Landry. "When you get access to great seafood like we do, you don't have to do much to make it delicious."

Chef Landry placed second with the same dish at the 2008 Great American Seafood Cook-Off Aug 5, 2008.

**Sautéed Cobia**

8 each Cobia (6-7 oz portions)

2 cups all purpose flour

1 cup clarified butter

Salt and fresh ground pepper to taste

Season fish with salt and pepper, and dust with flour. Cover the bottom of a large sauté pan with clarified butter and set over medium-high heat. Saute for three to four minutes per side, until golden brown crust is formed,

### Louisiana Crab Butter

3 each whole gumbo crabs	1/8 teaspoon white pepper or dash
2 pound Plugra unsalted butter ( <i>European style</i> )	of cayenne
1/2 teaspoon paprika	1/2 teaspoon salt
	1/4 teaspoon tumeric

Place gumbo crabs in a 8 qt. (non-reactive) sauce pot. With a large cleaver or food mallet, break up shells as well as possible. Add 1½ lbs of butter and seasoning to the saucepot and place on a very low flame or burner. Allow shells to barely simmer or stew in the butter for 30-40 minutes. Continue during this cooking time, to crush shells more, to release all crab flavor. Turn off heat...allow crab butter to set for 10 minutes. Strain butter through a very fine chinois or strainer into a stainless bowl. Place stainless bowl with butter over a large bowl filled with ice water. Whisk butter until it starts to solidify and become firm, but not too tight. Place butter into a food processor with an additional 1/3 pound of butter (cut into small pieces.) Blend crab butter with fresh butter together.

1 shallot (minced)	2 ounces heavy cream
1 cup vermouth	Crab butter from above

Heat shallot in vermouth in a 2 quart sauce pan. Allow to simmer until liquid in pan is almost dry. Add cream and allow to reduce again. Over medium heat whisk in crab butter tablespoon at a time until all incorporated. Strain sauce through chinois. Keep in a warm place.

### Caramelized Fennel

2 each large onions, julienne	1/4 pound butter
2 each fennel bulbs, julienne	

Heat t sauté pan to medium-high heat. Add butter, onion and fennel. Turn heat down to medium –low. Allow to cook until they start to caramelize. Deglaze the pan with ½ cup of water to moisten the onion and lift the sugars from bottom of pan. Remove from heat and set aside.

### Fingerling Potatoes

2 pounds fingerlings	1 ea bay leaf
1 cup white wine	Salt to taste
3 cups water	2 tablespoon butter
1 each fresh thyme sprig	

Place all ingredients in 8 quart sauce pot. Turn to high heat, and allow the potatoes to cook until just tender ( about 20 minutes). Remove potatoes from water, allow to cool, and then cut on a bias. Add butter to sauté pan on medium-high heat. Add potatoes and cook until outside is browned and crispy.

### Vegetable Pearls

1 each zucchini (pearled)	2 cup water
1 each yellow squash (pearled)	2 tablespoon butter
2 each carrots (pearled)	Salt and pepper to taste

Cut each vegetable with small parisienne scoop. Place zucchini and squash pearls in 1 cup of water seasoned with butter salt and pepper. Simmer until pearls are tender. Do the same for carrots, but in separate pan (cook time is a few minutes longer).

### Jumbo Lump Crabmeat

1 pound Louisiana jumbo lump crabmeat  
1 tablespoon fresh tarragon (chopped)  
2 tablespoon butter  
Salt and pepper to taste

In a sauté pan, heat butter in about 1/2 cup of water. Add crabmeat and simmer until warmed through. Add tarragon and salt and pepper.

### Plate Assembly

Toss fingerling potatoes with caramelized fennel. Place in center of a large plate. Place cobia over potatoes. Next, use a sauce spoon to sauce around the fish so that it pools at the bottom of bowl. Sprinkle the vegetable pearls around the sauce. Finally, top the fish with 2 oz of crabmeat.