



Seared Striped Bass with Pears, Clams, Parsnip and Chorizo Chips

Chef David Posey

Ingredients

Pear Broth

- 1 jar (8 ounces) clam juice
- 2 pears, cored, peeled and sliced
- 1 cinnamon stick
- 1 bay leaf

White Verjus* Marinated Pears

- 2 firm, ripe USA Pears, preferably Bosc
- $\frac{3}{4}$ cup white grape juice
- 6 tablespoons vinegar

*White verjus is a very tart liquid made from unripe grapes. It is sometimes found in specialty stores or wineries. Use in place of grape juice and vinegar if available.

Parsnip and Chorizo Chips

- 3 ounces fully cooked chorizo link
- 1-2 parsnips, peeled
- Vegetable oil for frying
- $\frac{1}{4}$ teaspoon Kosher salt
- Pinch of cayenne pepper

Glazed Parsnips

- 1 $\frac{1}{4}$ pounds parsnips, peeled
- 3 tablespoons water
- 2 tablespoons butter
- 2 tablespoons honey
- $\frac{1}{4}$ teaspoon Kosher salt

Steamed Clams

- 2 tablespoons unsalted butter
- 1 stick cinnamon
- 1 bay leaf
- About $\frac{3}{4}$ cup dry white wine
- 12 littleneck clams

Sea Bass

- 4 5-6 ounce portions boned, skinless sea bass (orange roughy or halibut)
- Salt and pepper
- Olive or vegetable oil
- 3 tablespoons butter

Directions

For broth: Bring clam juice, pears, cinnamon stick and bay leaf to a boil in a small saucepan. Cover, reduce heat and simmer 5 minutes. Mash pears lightly to infuse flavor. Let stand 1 hour. Strain mixture through a fine mesh sieve. Reserve liquid. Discard pears.

For pears: Cut pears in quarters and remove core. Thinly slice leaving stem end intact. Combine juice and vinegar in a shallow dish large enough to hold pears. Immerse pears in liquid. (Double



liquid amount if needed to cover pears.) Let stand at room temperature 30-45 minutes. Taste a slice and remove from liquid when pears have a sweet-sour flavor.

Alternatively, use a melon ball scoop to make small balls of pear. Marinate as above.

For chips: Partially freeze chorizo for easier slicing. Slice diagonally 1/16-inch thick. Place on a parchment lined baking sheet. Dehydrate in 250 degree convection oven, or 275 degree conventional oven for 45-60 minutes until crisp.

Slice parsnips diagonally into 1/16-inch thick planks 2-3 inches long.

Pour oil to ½-inch depth in a heavy skillet, and heat over medium heat to 325°F. Oil is hot enough when a piece of parsnip sizzles immediately.

Fry parsnip slices in a single layer, turning to brown on both sides. Remove with slotted spoon and drain on paper towel.

Mix salt and cayenne in a small dish. Sprinkle over parsnips and toss to coat.

Fry chorizo just until beginning to crisp, about 10 seconds; drain on paper towel.

Put parsnip chips and chorizo on a parchment lined baking sheet. Hold in warm oven until serving. Note: This will make more chips than needed for serving, but they are delicious for snacking!

For parsnips: Roll-cut parsnips by making one cut diagonally then turning 180° and slicing diagonally again. Repeat to make 3/4-inch chunks.

Combine parsnips, water and butter in a non-stick skillet. Partially cover and bring to a simmer. Cook 3-5 minutes checking to be sure pan doesn't run dry. Remove lid, continue to cook until parsnips are tender-crisp and water is evaporated, shaking pan frequently allowing parsnips to lightly brown.

Add honey and salt. Shake pan to evenly glaze. Keep warm until serving.

For clams: Heat butter, cinnamon and bay leaf in a pan over medium-high heat, until butter is brown. Add enough wine to ½-inch depth. Add clams. Cover and simmer, shaking pan a few times. Check every 30 seconds and remove clams as they open. Reserve liquid to reheat clams before serving if needed.

For bass: Season fish with salt and pepper. Add a thin layer of oil to a skillet and heat over medium-high heat. Cook fish about 3 minutes per side until browned and a spatula slides easily underneath to turn. Add butter and continue cooking, basting fish with melted butter until cooked through. If fish is very thick, use an oven-proof pan and after browning, place in a 400°F oven to cook through, about 5 minutes.

To serve: Reheat pear broth. Portion warm glazed parsnips on serving plates; top with fish. Surround with 2-3 clams and 2 pear quarters. Place a few parsnip and chorizo chips on top of fish and spoon 1-2 tablespoons pear broth around servings.

yield: Makes 4 servings