

LILIKOI GLAZED SNAPPER

Lilikoi Glaze

- 1 cup lilikoi seeds and juice
- 2 Tbsp. cane sugar
- 1 Hawaiian chile pepper
- 1 tsp. finely chopped ginger
- 1 tsp. finely chopped turmeric
- 1 tsp. Alae Sea Salt

Cook all ingredients in stainless pan until reduced to syrup consistency.

Sweet Potatoes

- 3 pounds steamed Moloka`i sweet potatoes
- 3 cups coconut milk (blend coconut meat and coconut water)
- 2 Tbsp. sea salt

Steam the potatoes whole until tender (about 20 minutes). Peel the potatoes using a kitchen towel. Bring the coconut milk to a simmer. Crush the potatoes and coconut milk with sea salt to taste.

Coconut Sauce

- 3 cups fresh coconut milk
- 1 local lime, juiced
- 1 Hawaiian chile
- 1 tsp. crushed ginger
- 1 tsp. sea salt
- 1 Tbsp. sugar

Bring all ingredients to a simmer and then blend to emulsify.

Do not blend until ready to serve to ensure the sauce is airy and not dense.

Salad

You can use a number of herb combinations—but here are some I recommend.

- Micro Shiso
- Small Thai basil leaves
- Small Opal basil leaves
- Pea shoots
- Small mint leaves
- Cilantro
- Micro watercress
- Begonia blossoms
- Hawaiian lime
- Coconut oil
- Sea salt

Dress the herbs gently with the coconut oil, lime juice and sea salt.

The Choys

- 2 small gai choy
- 2 small purple bok choy

Quickly blanch in salted boiling water, cut each lengthwise into quarters. Make a diagonal cut at the base of each section to remove as much of the woody stem as possible without making the leaves come off.

The Fish

- 1 medium Onaga snapper—about 3 pounds

Filet the fish and remove the skin. Cut each side into two equal-size portions. I also like to remove any excess bloodline as well as the belly section of the filet.

Putting the Dish Together

In a large sauté pan heat a spoonful of clarified butter until it barely starts to smoke. Season the portions of fish and gently set in the sauté pan; avoid splashing the hot butter. Carefully shake the pan to slide the portions of snapper—this will help keep the fish from sticking.

Allow the snapper to cook in the pan over high heat until you can see the bottom edges just barely start to brown. With a perforated fish spatula—or fork—gently turn each portion.

Add 1 Tbsp. of cold whole butter to the pan and spoon the melting butter over the top of the fish.

Transfer the pan to a 400-degree oven until cooked to your liking. I prefer snapper medium: just two or three minutes in the oven.

Remove the snapper from the oven and top each portion with a spoonful of the lilikoi glaze.

Make a pool of the coconut sauce in the middle of each of four plates. Place a scoop of hot sweet potato purée on top followed by the gai choy and bok choy. Finish the plate with the glazed snapper and garnish the plate with the herb salad.