



## Flaked Atlantic Cod With Cinco Jotas Ibérico Ham



***Chef's Name: Eddy Leroux***

***Restaurant: Restaurant Daniel***

### **Ingredients**

#### **Atlantic Cod**

- 8 portions (6 oz each) of Atlantic cod, boneless, skin removed and reserved

#### **Cod Curing solution:**

- 500 g water
- 150g salt
- 5 sprigs thyme
- bay leaf
- lemon, peeled, zest reserved

#### **Flavored Oil for Poaching the Cod:**

- 1/3 liter olive oil
- 2 star anise

- teaspoon coriander seeds
- teaspoon fennel seeds
- lemon, peeled, zest reserved
- 5 sprigs thyme
- bay leaf

#### **Montana Beluga Lentils:**

- 400g Montana Beluga lentils
- 50g onions,
- 50g carrot,
- 50g celery
- 5 sprigs thyme
- bay leaf
- Cinco Jotas bones and scraps

### **Lentil purée:**

- 300g lentils
- 3 cups cooking liquid
- 2 teaspoon Pedro Jimenez vinegar
- Salt and pepper

### **Red wine braised Cipollini:**

- 8 small to medium size Cipollini onions
- cup chicken stock
- ½ cup red wine
- ounces butter
- teaspoon sugar
- pinch salt
- Butcher pepper to taste

### **Little Neck Clams “Marinière”:**

- 24 little neck clams, soaked overnight in salted water
- 3 ounces shallots
- 2 ounces leeks
- 2 garlic cloves
- 5sprigs thyme
- bay leaf
- lemon, peeled, zest reserved
- cups white wine
- ounce grated bottarga

### **Lentil “Puffs”:**

- 3 ounces white hulled Bengal gram lentil flour
- ¼ teaspoon baking soda
- cup soda water
- Cumin, to taste
- Espellette, to taste
- Salt, to taste

### **Sauce “Esäu”:**

- 110 g lentil cooking liquid
- 40g clam cooking liquid
- 16 g Dijon mustard
- 30 g butter
- 65g cooked lentils
- tablespoon hot sauce of your choice
- tablespoon aged Pedro Jimenez vinegar
- teaspoon heavy cream, whipped to soft peaks

### **Garnish:**

- Cinco Jotas bone-in jamón or lomoibérico, shaved thinly
- Rendered Cinco Jotas fat
- Nasturtium leaves

## **Preparation**

### **Atlantic Cod**

1. Bring all of the ingredients for the cod-curing solution to a boil in a small saucepan and then cool it down.
2. Pour the cod curing liquid over the fish and let sit in the solution for 4 minutes. Remove from the liquid, pat dry and reserve.
3. Make a “sachet” combining the star anise, coriander, fennel seeds, lemon peel, thyme and bay leaf cheesecloth and a securing it with a string.
4. In a small saucepan, combine the olive oil for the infused cod poaching oil with the sachet and warm over low heat. Let infuse at 175°F for around 15 minutes. Remove the sachet, and poach the cod in the same oil for around 5 minutes. Drain the cod and reserve, warm.

### **Crispy Cod skin:**

1. Bring a medium pot of salted water to a boil.
2. Using your knife, gently scrape both sides of the cod skin to remove any scales and flesh still attached. Drop the skin in the boiling water for 1 minute and then drain it and pat dry on paper towels. Lay the skin out on a tray and rub with olive oil, place in a dehydrator or oven set to 125°F for 24 hours.
3. Fry the dried skin in a deep fryer or pot of canola oil set to 360°F until it puffs up. Drain on paper towel and break into small pieces.

### **Montana Beluga Lentils and Lentil Purée**

1. Rinse the lentils in hot water and soak overnight in the red wine and chicken stock.
2. The next day, combine all the ingredients and bring to simmer in a medium saucepan. Cook until the lentils are tender. Reserve 1/3<sup>rd</sup> of the lentils on the side covered in some of the liquid.
3. Return the remaining lentils to the heat and continue to cook for the purée and the sauce.
4. Combine the ingredients for the lentil purée in a blender and blend until it is smooth. Season with salt and pepper to taste.

### **Red Wine Braised Cipollini Onions**

1. Peel and wash the onions, combine all the ingredients together in a saucepan. Bring to boil and cook until the onions are tender and the liquid has reduced to a glaze.

### **Lentil “Puffs”**

1. Preheat a deep fryer or pot of oil to 350°F
2. Combine all ingredients in a blender and mix until smooth, transfer the batter to a squeeze bottle.
3. Drop dollops of the batter into the oil and fry them until they puff up and are golden in color.
4. Drain the puffs on a paper towel-lined tray and season with cumin powder, salt and Espelette. \*You can do this ahead and store in a dehydrator overnight.

### **Little Neck Clams “Marinière”:**

1. Sear the clams in a preheated braiser over high heat with 2 tablespoons of olive oil. Add the cut vegetables and deglaze with white wine. Cook covered just until the clams open, remove from heat, drain and let cool until you can handle them.
2. Remove the clams from the shells and reserve them in the cooking liquid.
3. When ready to serve, reheat the clams gently in the broth, drain the liquid and reserve. Cover the clams in grated bottarga.

### **Sauce “Esaü”**

1. Combine the remaining lentils with the clam cooking liquid in a blender. Blend until smooth and season with the butter, hot sauce, vinegar and mustard. Pass through a fine-mesh sieve.
2. When you are ready to serve, reheat the sauce and fold in the whipped cream.

### **Presentation**

1. Spoon some lentil purée into each warmed bowl, spread it around using the back of your spoon. Sprinkle some Beluga lentils and lentil “puffs” over the purée and top each with two Cipollini onions.
2. Gently flake each piece of cod into large pieces and scatter them over each bowl along with some of the crispy skin. Garnish with the bottarga-covered clams, Cinco Jotas shavings and decorate with some leaves of nasturtium. Serve the sauce on the side.