



## **MISO GLAZED BLACK COD**

*(recipe courtesy Wolfgang Puck)*

Yield: Serves 4 as an appetizer

*8 pieces black cod*

*1 cup miso marinade, (recipe follows)*

Mix the black cod with the miso marinade and allow marinate for 12 hours.

### *Miso Marinade:*

*1/2 cup soy sauce*

*1 cup red miso paste*

*1 cup mirin*

*3/4 cup sugar*

*10 cloves garlic, smashed*

*12 ginger rings (1/4-inch), smashed*

*1/2 bunch green onions, smashed*

Mix together all the ingredients in a bowl and keep refrigerated until ready to use.

*2 scallions, cut into fine julienne*

*1/4 carrot, cut into fine julienne*

*3 ounces micro pea shoots*

*1/2 cup sesame miso vinaigrette, (recipe follows)*

*2 ounces Asian vinaigrette, (recipe follows)*

Preheat the oven to 400 degrees F.

Cover a baking pan with aluminum foil and butter or spray with non-stick spray. Place the marinated black cod on the pan and place in the oven.



Cook until medium, basting a couple of times with excess marinade.

Place 1 ounce of sesame miso vinaigrette in the center of each plate.

Place 2 pieces of cooked black cod in the center of the vinaigrette.

Mix scallions, carrots, and pea shoots with Asian vinaigrette, and place on top of each piece of cod.

Sesame Miso Vinaigrette:

*2 egg yolks*

*2 tablespoons Dijon mustard*

*2 garlic cloves*

*1/4 cup pickled ginger*

*1/4 cup red miso paste*

*1/4 cup white sesame seeds, roasted*

*2 tablespoons ginger vinegar 1/2 cup rice vinegar*

Place all the ingredients in a blender and blend until smooth. Slowly add the following.

*2 cups peanut oil*

*2 tablespoons sesame oil*

*1 teaspoon togarashi spice*

Add the oil slowly, until fully emulsified.

Asian Vinaigrette:

*1 cup ginger vinegar*

*1 tablespoon chili oil*

*2 tablespoons sesame oil*

*1 cup peanut oil*

*1 teaspoon salt*

*1 teaspoon freshly ground white pepper*

*2 tablespoons black and white sesame seeds, toasted*