

# Chilean Sea Bass and Brioche Breaded King Prawns, Leeks and Mushroom

## Ragout, Champagne Mousseline

Serving Size: 50 Servings

Categories: Fish - Crown Grill

Cost Per Serving	
\$	8.21

**Action**      **Date**      **Initials**  
**Created**      8/20/2012      CR  
**Revised**



Amount	Measure	Ingredient	Preparation Method	Product No.
1.750	kg	Shrimp Raw Peeled & Deveined 26-30 Ct	100 each	20-100000730
0.500	kg	Flour		20-100000470
0.500	kg	Eggs		20-100000949
1.000	kg	Brioche bread crumbs		20-100016117
0.100	kg	Oil for frying		20-100001609
12.200	kg	Chilean sea bass-skin on	50 x 170g	20-100000689
0.250	lt	Olive oil		20-100001607
0.200	kg	Butter		20-100001601
		<b>Leek-Mushroom ragout:</b>		
0.200	kg	Butter		20-100001601
4.000	kg	Leeks	baton cut	20-100000820
0.100	kg	Garlic	chopped	20-100000869
25.000	sv	Mushroom ragout	see recipe	50-100000076
1.000	lt	Mushroom Veloute	see recipe	50-100000077
		<b>Mousseline:</b>		
2.000	lt	Hollandaise sauce	see recipe	50-100000014
0.500	lt	Mushroom Veloute (sub champagne for white wine in recipe)	see recipe	50-100000077
0.250	lt	Heavy Cream	whipped	20-100000581
0.200	kg	Scallions	julienne	20-100000836
0.040	kg	Cilantro	sprig	20-100000883
0.5	kg	Red radish	julienne	20-100000847
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

### Method of Preparation:

#### Shrimp:

- Season the flour and -using the standard breading procedure- dust the shrimp with flour, shake off excess, dip in egg, shake off excess, roll and coat with breadcrumbs.
- Deep fry at 375F (190C) until golden brown and crisp.

**Sea Bass:**

- Season the fish and pan sear with the olive oil and butter, Put skin side down to start, turning to complete the cooking process. **It is important that the skin is crisp and dry when served.**

**Leek and Mushroom ragout:**

- Gentle sauté the leeks and garlic in a little butter. Add the mushroom ragout, bind with a little mushroom veloute and season.

**Mousseline:**

- Place the veloute and the hollandaise into a bowl and gently fold the two together with the whipped cream. Adjust the seasoning if needed.

**To Finish:**

- Arrange the leek-mushrooms ragout onto the middle of the plate. Place the cooked fish on top.
- Put a cordon of mousseline around the fish.
- Place 2 shrimp on top of the fish.
- Garnish with the spring onion and radish julienne and cilantro sprig .