

MISOYAKI BLACK COD

INGREDIENTS

Serves 4

4 Each	6-Ounce Black Cod Portions
4 Cups	White Miso
2 Cups	Sugar
¾ Cup	Sake
¾ Cup	Mirin
3 Cups	Filtered Water
¼ Piece	Kombu
½ Cup	Bonito Flakes
1 Bulb	Ginger, smashed
To Taste	Light Soy Sauce
8 Ounces	Purple Peruvian Potatoes
6 Ounces	English Peas, shucked
2 Each	Baby Radishes
As Needed	Truffle Oil, Micro Wasabi Greens

SPECIAL SUPPLIES

Stovetop Smoker

Prep

Begin by prepare the cod by mixing together the white miso, sugar, sake, and mirin. Marinate the pre-portioned black cod in the mixture for 48 hours, then remove from the marinade and rinse. Set up a stovetop smoker and cold-smoke the cod pieces for 10 minutes using cherry wood chips. Reserve the cod in the refrigerator until needed.

Create the dashi broth by combining the water, kombu, and smashed ginger in a sauce pot and heating to 160° F for 30 minutes. Drop in the bonito, let steep for 10 minutes, and strain. Lightly season the dashi with soy sauce and mirin to taste. Peel and slice the potatoes, then heat them up in the dashi. Remove the cod from the refrigerator. Bake in the oven at 450° F for about 10 minutes or until golden brown and the bones begin to poke out of the flesh. Remove the cod from the oven and remove the bones with pliers. Blanch the English peas in boiling water.

Portion the cod, dashi, potatoes, and English peas equally among four plates. Garnish the dish with a splash of truffle oil and micro wasabi greens and serve!