



ALPHA OMEGA

Garden Herb Marinated Swordfish with grilled ratatouille, summer squash, tomato, eggplant, piquillo pepper aioli and basil

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Yield: 4 portions

Ingredients:

4 Swordfish steaks (5oz skin removed)
20 Slices of summer squash cut into rounds
20 Slices of eggplant cut into rounds
20 Slices of firm heirloom tomatoes rounds
1 Pint of cherry tomatoes
2 Bunches of scallions
10 Leaves of opal basil
Piquillo pepper aioli recipe follows
Herb Marinade recipe follows



Herb marinade:

Ingredients:

3 Tbs herb marinade
2 Tbs tarragon chopped
1 Tbs thyme chopped
3 Tbs basil chopped
1 Ea lemon zest
3 Cloves of garlic chopped
3 Cups olive oil
1 Tsp esplette
As needed salt and pepper

Method:

For the Marinade

- Combine the herbs, lemon zest, garlic, esplette, and 2.5 cups of the olive oil
- Season with salt and pepper
- Mix well and cover the fish with 1.5 cups of the marinade.
- Marinade for at least 2 hours or overnight

Method:

For the vegetables

- Cherry Tomatoes – cut in half and toss with 1 Tbs of oil, and roast in a 350-degree oven for 1 hour.
- Eggplant - 30 minutes - 1 hour before grilling place the eggplant on a tray and salt the slices with .5 tablespoon of salt. The eggplant will drain some liquid. This will take some of the bitterness away from the eggplant and allow for more even cooking
- Scallions – trim the bottoms leaving as much of the white part on as possible. Cut the tops about 2/3 of the way up. Thinly slice the tops and reserve

Piquillo pepper aioli:

Ingredients:

- 1 Cup piquillo pepper (about 4 peppers)
- 2 Cloves garlic
- 1 Ea lemon zest
- 1 Tsp sherry vinegar
- ½ Tsp Espelette
- 2 Cups mayonnaise

Method:

- In a blender combine everything except the mayonnaise
- Blend until very smooth
- Add the mayonnaise and blend until incorporated
- Season with salt and pepper

Method:

To build the plate

- Remove the swordfish from the marinade and let it drain all of the oil off
- Season the fish with salt and pepper and grill
- The fish should take about 10-12 minutes to cook depending on the size of the fish. The fish should be cooked to an internal temperature of 150 degrees.
- Remove from the grill and brush with another coat of fresh marinade
- Take the remaining cup of the marinade and toss all the vegetables with it. Season with salt and grill. Each slice should take about 4-5 minutes to cook. Turning every 2 minutes so they do not burn
- Combine the roasted cherry tomatoes, scallion tops, opal basil and remaining oil
- Place a layer of aioli on the base of the plate then shingle and alternate the grilled vegetables to form a circle.
- Place the fish on top of the vegetables and garnish fish and vegetables with the roasted tomatoes.

Enjoy!