

Samfuego's Seared Rockfish with Garlic Cauliflower Puree

For the Rockfish:

4 fillets of Rockfish (any white fish is delicious)

Canola Oil

Salt and Pepper

2 springs thyme

2tbl butter

For the Puree:

1 head Cauliflower

½ gallon milk

4 cloves garlic

Salt

Samfuego's Cactus Chaos as a finishing sauce

The Rockfish: In a skillet heat enough oil to lightly cover the bottom of the pan. Season the fish with salt and pepper and once the oil begins to shimmer place it top side down in the pan. Cook the fish 3/4 of the way thru on the top side. Flip the fish, add the thyme and butter to the pan and gently baste the fish with butter as it cooks the rest of the way through.

The Cauliflower: Cut the cauliflower into florets, keeping as even sized as possible. Put the cut cauliflower in a large saucepot and cover cauliflower with milk. Cook on low heat until cauliflower is fully tender. Using a slotted spoon, transfer the cauliflower to a blender (**SAVE THE MILK!** You might need it to puree the cauliflower) and puree until smooth while still hot. Add milk as needed to adjust consistency, and finish off the puree by adding the butter to the blender. Season to taste.

To serve: Place a spoonful of cauliflower puree in the center of plate. Top the cauliflower puree with the Rockfish. Drizzle Samfuego's Cactus Chaos around the plate and on top of the rockfish. Garnish the plate with a lemon wedge and micro-greens on top of the fish. Serve immediately.