

## Ocean Trout, Cauliflower, Chorizo and Romesco

This is a stunning main course that is dinner party worthy. A few easy steps that can be prepped ahead of time, leaving the fish to be cooked and the dish assembled when your guests arrive. The fish crackling adds a delicious crunch.

### Ingredients

- 1kg Ocean Trout – middle piece if possible, skin on
- ROASTED VEGIE SPRINKLE
- 1 cauliflower
- 4 cloves garlic – peeled
- Cooking cream – 3 tbs
- 2 chorizo – diced
- 4 tbs capers – drained and patted dry
- ROMESCO DRESSING
- Chargrilled capsicum – 1 small piece, cut into dice
- Fresh mint leaves
- Rice wine vinegar – half cup
- White sugar – 1 tbs
- Salt – 1 tsp

### Directions

1. To prepare the cauliflower three ways – Separate in large florets, separate 1 cup into small florets and pan fry until golden and soft. Set aside
2. Select some good shaped small florets and shave on a mandoline or cut into thin slices. Prepare a quick pickle liquid by dissolving the salt and sugar in the rice wine vinegar in a small saucepan and bring to the boil. Add the cauliflower slices, remove from the heat and set aside. Drain as needed.

3. Steam the remaining cauliflower, and any trimmings from the previous 2 steps (should be about three quarters of the head) with the garlic until soft. Cool slightly and blend with the cream in a small food processor. Include the garlic and season with salt and white pepper. Set aside.
4. Deep fry the capers in a little olive oil until crispy. Drain.
5. Sauté the chorizo cubes (no oil) over a low heat until golden and crispy. Set aside
6. Remove the skin in one piece if possible from the fish (or get your fishmonger to do) cut the fish into four even slices, making sure there are no pinbones.
7. Make the fish crackling – preheat the oven to 180c. place the skin on a parchment covered baking sheet, season with sea salt, cover with another layer of parchment , place another baking sheet on top and cook in the oven for approx 20-25 minutes. The trick to great crackling is to ensure there is no flesh on the skin before roasting. Remove, sprinkle with a little more salt and leave to cool.
8. Sprinkle the four pieces of fish with enough ROASTED VEGIE SPRINKLE to lightly coat. Pan fry until just opaque on the inside , couple of minutes each side, depending on the thickness of the fish.
9. To serve – place a spoon of the cauliflower puree in the centre of the pate and place the cauliflower florets either radiating out on each side (as below) or around the puree in a circle. Alternate with the drained pickled cauliflower, the chorizo cubes, the crispy capers, the chargrilled capsicum and dots of ROMESCO DRESSING.
10. Break the crispy fish skin into 4 large shards and about 16 small shards. Arrange the 4 small shards in the cauliflower pieces on each plate. Then the mint leaves.
11. Place the cooked fish on top of the cauliflower pure and top with a large shard of fish crackling. Serve.



