



Mazina Pasta Piccata with Basil Grouper

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043) , cut into 1/2" ribbons
3/4 cup Basil , chiffonade
12 portions 4 oz. ea. Grouper fillet, washed
Olive Oil , as needed
3 cups Picatta Sauce , see related recipe
Basil , chiffonade, flash fried, as needed
Lemon Zest , as needed

Directions:

1. To assemble one portion, press 1 tbsp. of basil to the grouper fillet so that it sticks. Over medium high heat, in a sauté pan with olive oil, add the grouper, basil side down, and sear for 30 seconds. Flip the fish and finish cooking on the other side.
 2. Pre-heat deep-fryer to 350°F.
 3. In the deep-fryer, flash fry the tortilla ribbons from 1 tortilla for about 5 seconds, or until they begin to take on texture. Drain the tortillas and toss with picatta sauce.
 4. To serve, place the grouper over the tortilla ribbons and garnish with flash fried basil and lemon zest.
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Picatta Sauce

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 1/2 oz. Butter

1 1/2 oz. Flour

Butter , as needed

3/4 cup Shallots , minced

12 cloves Garlic , minced

3 oz. Lemon Juice , fresh

3/4 cup White Wine

2 cups Chicken Stock

3 Tbsp. Capers

1/4 cup Parsley

Directions:

1. To make beurre manié, combine equal parts butter and flour in a bowl and mix with a fork until a crumbly texture forms. Form the crumbs into several marble-sized pieces and refrigerate.
2. Over medium high heat, melt just enough non-floured butter to coat a large sauté pan, then sauté shallots and garlic until soft and fragrant, about 2-3 minutes.
3. Add lemon juice and white wine and allow to reduce by half. Add chicken stock and bring to a simmer.
4. Remove from heat and add the butter and flour balls, swirling the pan until the sauce has thickened. Add capers and parsley. Reserve warm for service.