



**Lemongrass and Coriander Crusted Kona Kampachi®
with Stewed Carrots, Watercress and Curry Vinaigrette**

Courtesy of Roy's Restaurant

4 servings

Lemongrass and Coriander Crust

- 1 stalk lemongrass, minced super fine
- 3 Tbsp. ground coriander
- 1 Tbsp. sea salt
- 1 tsp. crushed pink or black peppercorns
- 4, 7 oz. Kona Kampachi filets

Stewed Carrots

- 4 carrots, quartered lengthwise then cut in half
- ½ cup honey
- 3 cups chicken stock
- 1, 2 in. piece fresh ginger, peeled and sliced thin
- 1 Tbsp. butter

Curry Vinaigrette

- 1 cup olive oil
- 1/3 cup rice wine vinegar
- 1 shallot, minced
- 1 Tbsp. honey
- Leaves from 2 sprigs fresh thyme
- 1 tsp. salt
- 2 tsp. Madras curry powder
- 2 Tbsp. olive oil, for cooking fish

Watercress Salad

- 1 bunch watercress
- 1 small red onion, sliced thin
- 6 small red radishes, sliced thin

To prepare the fish: Combine crust ingredients and rub liberally onto fish. Set aside.

To make the carrots: Add all ingredients except butter to a medium-sized pot. Braise the carrots until tender. Strain carrots from pot, reserving the liquid. Return liquid to the pot and reduce until thick. Return carrots to the pot, along with the butter; heat until carrots are warmed through.

To make the curry vinaigrette: Combine ingredients in a blender and blend for 2 minutes.

To make the salad: In a medium bowl mix the watercress, red onion and radish. Toss gently with curry vinaigrette, reserving some vinaigrette for service.

To cook the fish: Heat 2 Tbsp. olive oil in a large skillet over medium heat, and add the seasoned fish filets. Cook 3 minutes; turn fish and cook another 2 minutes, or until fish is cooked to medium. Remove fish from pan and set aside.

To serve: Place the heated carrots in the middle of each of four plates, arrange the Kona Kampachi on top of the carrots, and garnish with the watercress salad. Drizzle some of the reserved curry vinaigrette around the plate.