

SHOW 520

**BAR DU MER EN CHEMISE DU POMME DE TERRE
SAUTEED SEA BASS IN POTATO JACKETS**

**COURGETTES TIEDES AU BASILIC
ZUCCHINI WITH BASIL**

**GATEAU DE RIZ AU CITRON
LEMON RICE PUDDING CAKE**

Today's entree was created by the executive chef at Le Cirque Restaurant in New York and I have tried to duplicate it as best I could. It is unique and yet rather simple. Very thin slices of Idaho potato are wrapped around half inch thick pieces of sea bass or other firm fish and sauteed in butter until the potatoes brown. They are served with red wine sauce made by the reduction of red wine, thyme and shallots. A combination that is unbelievably delicious.

To garnish the potato wrapped fish we saute zucchini slices in olive oil and season with salt, pepper, lemon juice and basil.

Ending the meal is a Lemon Rice Pudding.

GATEAU DE RIZ AU CITRON

1 qt	Milk
	Zest of 2 lemons, chopped
2/3 cup	Powdered sugar
3	Eggs
1 cup	Rice, short grain round rice
	Zest of 2 additional lemons, julienned
1/4 cup	Water
1/4 cup	Additional sugar

- Bring milk and chopped lemon zest just to the boil.
- Cover and set aside for fifteen minutes.
- Strain into a clean stock pot.
- Blend together the sugar and eggs.
- Add the milk.
- Add the rice.
- Simmer about twenty-five minutes until rice has absorbed the other ingredients.
- Oil a six cup mold.
- Pour the rice mixture into the mold.
- Cool and refrigerate for six hours or more.
- Boil additional lemon zest in water and sugar five minutes.
- Drain on paper towels.
- Unmold rice onto a serving plate.
- Garnish top with julienned lemon zest.

LEMON RICE PUDDING CAKE

BAR DU MER EN CHEMISE DU POMME DE TERRE

SAUTEED SEA BASS IN POTATO JACKETS

2 cups	Red wine
2 tsp	Thyme
1/2 cup	Shallots, chopped
3 large	Idaho potatoes
2 tbs	Butter, melted
	Salt and pepper
8 pieces	Sea bass or other firm fish, about 3 ozs each, 1/2 inch thick
	Salt and pepper
2 tbs	Additional butter
1 tbs	Peanut oil
3 tbs	Additional butter
1 tsp	Chives, chopped

- Reduce wine, thyme and shallots by rapid boiling to one-half cup, (thirty to forty minutes).
- Strain and set aside.
- Shape potatoes into rectangles (5 x 2 inches).
- Slice very thinly (one-eighth inch) with a vegetable slicer.
- Coat slices with melted butter, salt and pepper.
- Lay four slices of potato alongside each other lengthwise, overlapping by one-half inch.
- Salt and pepper the fish.
- Place a piece of fish on top of the potatoes in the opposite direction from the overlapping edges.
- Bring edges of potatoes over the fish.
- Place an additional slice of potato over the point where the potato edges meet.
- Repeat for the remaining fish pieces.
- Heat additional butter and the peanut oil until very hot in a large skillet.
- Place the fish packages on the hot butter and oil.
- Saute about three to four minutes until the potatoes brown.
- Turn and saute the other side.
- Whisk the additional butter into the reserved wine reduction over medium heat.
- Pour the wine sauce onto a platter.
- Arrange the sauteed fish over sauce.
- Garnish with chives.

COURGETTES TIEDES AU BASILIC

6 tbs	Olive oil
2 lbs	Zucchini, cut into rounds
	Zest of 2 lemons
	Salt and pepper
	Juice of 3 lemons
1 cup	Basil leaves, sliced

- Heat the olive oil in a skillet.
- Add the zucchini and the lemon zest.
- Salt and pepper.
- Cover and cook twenty minutes.
- Remove the zucchini to a serving dish.
- Sprinkle with lemon juice.
- Garnish with the basil leaves.

ZUCCHINI WITH BASIL