



Spanish-Style Rockfish with Corn Fritter and

Saffron Aoli Chorizo-Tomato Broth

SERVES 4

PREP TIME 30 min

COOK TIME 25 min

Ingredients

2 1/2 tablespoons olive oil, divided
1/2 small onion, minced (about 1/3 cup)
3 medium cloves garlic, halved and thinly sliced
1/4 cup finely diced Spanish chorizo
1/2 cup dry white wine
2/3 cup homemade or store-bought low sodium chicken stock
1 1/2 teaspoons sherry vinegar
1 (14.5 ounce) can crushed tomatoes
2 1/2 teaspoons pimento (smoked paprika), divided
1/8 teaspoon crushed red pepper
2 sprigs thyme
Kosher salt
4 (6-ounce) rock fish fillets
1/4 cup roughly chopped flat-leaf parsley

Directions

Step 1: Heat 1 tablespoon olive oil in a medium saucepan over medium heat until shimmering. Add onion and garlic and cook, stirring, until slightly softened, about 3 minutes. Add chorizo and continue to cook until sausage is lightly browned, about 4 minutes more. Add wine and increase heat to medium-high. Bring to a boil and simmer until reduced by half, about 1 minute. Add chicken broth, vinegar, tomatoes, 1 1/2 teaspoons pimento, crushed red pepper, and thyme. Reduce heat and simmer for 20 minutes, stirring occasionally. Season to taste with salt and pepper.

Step 2: While the sauce is simmering, season fish with salt, pepper, and remaining teaspoon of pimento. Heat remaining 1 1/2 tablespoons oil in a large skillet pan over high heat until shimmering. Carefully place cod in pan skin-side down. Cook without moving until skin is crisp and nicely browned, about 3 minutes. Carefully flip fish, reduce heat to medium and continue cooking until fish is firm to the touch and no longer opaque, 4 to 5 minutes longer. Transfer fish to a paper towel-lined plate to rest.

Step 3: Discard thyme sprigs from tomato broth. Plate fish by spooning a generous amount of broth into individual bowls. Top with fish, corn fritter and Aoli and serve immediately.

Corn fritter

3 cups oil for frying
1 cup sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon white sugar
1 egg, lightly beaten
1/2 cup milk
1 tablespoon shortening, melted
1 (12 ounce) can whole kernel corn, drained

Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C).

In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Mix in the corn kernels.

Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

Saffron Aioli

3/4 cup
1/8 teaspoon saffron threads
1 teaspoon warm water
3/4 cup mayonnaise
1 very small garlic clove (or 1/2 of a medium sized clove or 1/4 of a large clove)
1 teaspoon freshly squeezed lemon juice
Kosher salt
White pepper

In a small bowl, combine saffron threads and warm water. Let hydrate for a minute or two (don't discard the water afterwards).

In a food processor, combine saffron threads (with water), mayo, garlic, lemon juice, a pinch of kosher salt and a pinch of white pepper. Pulse a few times, then blend until well combined. Season to taste with additional kosher salt and white pepper if needed.