



**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.