

# KENNEDY★HAHN

## APPLIANCE

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### ★★★ Pistachio Crusted Grouper with ★★★ Parsnip Puree and Vanilla-Lobster Sauce

*Courtesy of Nathan Herndon  
Chef, Bishop's Bay Country Club, Middleton, Wisconsin*

#### 6 servings

#### Ingredients:

6, 6 ounce grouper filets	1/2 cup celery
4 ounces toasted pistachios, lightly ground	1 onion
1/2 pounds butter	2 tarragon sprigs
3 pounds parsnips	1 thyme sprig
Whole milk	1/2 cup sherry
Kosher salt	1 tablespoon black peppercorns
White pepper	1/4 cup tomato paste
6 raw lobster bodies (head only)	2 quart heavy cream
1/2 cup carrot	1 vanilla bean (scraped)

Peel and dice parsnips, add to pan. Cover with milk by 1 inch. Boil until tender.

Puree parsnips in blender with salt, white pepper and just enough of the cooking milk to puree.

Heat large pan and add 2 tablespoons canola oil and lobster bodies. When bodies turn red, add mirepoix (carrots and celery) and sauté for 5 minutes. Next, add tarragon, thyme, peppercorns, tomato paste and sherry. Add cream and simmer for 45 minutes.

Strain through large strainer smashing lobster bodies to extract all flavor, then strain through fine mesh strainer.

Return sauce to medium heat and add vanilla bean. Simmer for 30-40 minutes and remove bean.

For pistachio butter, whip butter with pistachios and a pinch of salt and spread between parchment paper, roll with pin until thin and chill.

Season grouper on both sides with salt and white pepper. Heat large sauté pan and sear fish for about 3 minutes. Flip and put in 350 degree oven for about 6 minutes, depending on thickness of filet. When fish is almost done, top with pistachio butter and broil until butter melts and crust is formed.

Place sauce on plate, then parsnip puree and top with fish.

