**Show Name:** Emeril’s Florida

**Episode Name:** “South Walton”

**Episode Number:** CCEMF-102H

**Yellow Edge Grouper with savory sweet corn pudding, oyster mushroom vinaigrette and petite greens**

Recipe courtesy of Executive Chef Brian Murray/Fish Out of Water/WaterColor, Florida

***Ingredients:* Sautéed Yellow Edge Gulf Grouper**

4 filets Yellow Edge Gulf Grouper 6 ounces each, skin and bones removed

2 ounces vegetable / olive oil blend

1 ounce unsalted butter at room temperature

4 sprigs fresh thyme

Kosher salt and freshly ground black pepper to taste

***Method:***

Preheat a large non-stick skillet over medium high heat

Season the Grouper filets with kosher salt and black pepper

Add the vegetable / olive oil to the pan

Carefully add the grouper filets to the pan, do not over crowd

Let sear well, add butter and fresh thyme to the skillet

Cook 3 minutes per side until grouper is well seared and just cooked through

Remove from the skillet and keep warm for plating

***Ingredients:* Corn Pudding**

3 ears corn, shucked, silk removed and kernels shaved off the cob

1 cup vegetable stock

1 tablespoon unsalted butter at room temperature

½ tablespoon crème fraiche at room temperature

Kosher salt and freshly ground black pepper to taste

***Method:***

In a high speed blender puree corn with vegetable stock

Strain corn and stock puree through a fine strainer

Place strained corn puree in a double boiler over moderate heat

Season with kosher salt and freshly ground black pepper to taste

Stir often, mixture will begin to thicken from natural starch in the corn

When desired consistency is reached mount with butter and crème fraiche

Check seasoning and reserve for plating with grouper

***Plating / Assembly***

Place 4 ounces sweet corn pudding In a 12 inch shallow bowl

Place a warm Yellow Edge Grouper filet in the center of the corn pudding

Garnish with the oyster mushroom vinaigrette atop the grouper filet

Garnish with local petite greens

Serve and enjoy

**Yield:** Recipe serves 4 generously

