**Show Name:** Emeril’s Florida
**Episode Name:** “Big Night Out”
**Episode Number:** CCEMF-112H

**Sous Vide Escolar with Salsify Puree, Marble Potato, Heirloom Tomato and Fennel**

Recipe Courtesy of Chef Ken Hunsberger/The Maritana Grille/Loews Don Cesar Hotel/St. Pete Beach, Florida

***Ingredients:* Salsify Puree**

2 Salsify roots - Peeled & Diced

½ Potato - Peeled & Diced

½ White Onion - Diced

½ cup White Wine

3 cup Heavy Cream

1 bunch Fresh Thyme

1 Tbsp Salt

1 tsp White Pepper

***Method:* Salsify Puree**

Peel Salsify and Potatoes. Store covered in water with the juice of one lemon until ready to use.

Wrap Thyme tightly in Cheesecloth.

Add all ingredients to a sauce pot and bring to a boil.

Reduce heat and simmer for 30 minutes until mixture is reduced by 1/3 and vegetables are tender.

Remove from heat and cool slightly. Carefully remove the Thyme pouch and discard.

Using an immersion blender, puree mixture until smooth. Strain through a Chinois.

Adjust seasoning as desired.

***Ingredients:* Sous Vide Escolar**

2 Escolar filets

Olive Oil

Salt

Pepper

Fresh Tarragon

***Method:* Sous Vide Escolar**

Cut Escolar into 6oz portions approximately 1 inch thick.

Drizzle each portion with olive oil and season with salt and pepper

Top each piece with 3-4 fresh tarragon leaves.

Place Escolar into individual bags and vacuum seal.

Cook Escolar pouches in 140 degree water for 18-20 minutes.

Remove from bags and pat dry.

Saute in olive oil over high heat just long enough to lightly brown the outside.

Note: If you don’t have access to a vacuum sealer, Escolar can be sautéed from a raw state. Approximately 3-4 minutes on each side over medium heat.

***Ingredients:* Vegetables**

2 cup Marble Potato-Blanched and cut in 1/2

2 cup Heirloom Tomato-Cut in 1/2

1 cup Shaved Fennel-Lightly Blanched

White Truffle

***Method:* Vegetables**

In a separate pan, Saute the blanched potatoes until golden brown.

Add the blanched fennel and tomatoes and continue to sauté until tomatoes are warmed through but not cooked.

***Plating/Assembly:***

Place a small pool of Salsify Puree in the center of a plate.

Spoon a small pile of the vegetable mixture into the center of the puree.

Rest the Escolar atop the vegetables.

Top with Shaved Truffles

**Yield**: Serves 2

