

Potato Wrapped Snapper with Creamy Leeks

Disney's Boardwalk Resort

Flying fish Café

Servings:4



Ingredients

- 4 (6-oz.) skinless red snapper fillets
- 2 large russet potatoes
- ¼ cup potato starch (potato flour) (available in gourmet or Asian grocery stores)
- 2 bunches leeks, whites only, sliced
- ½ bunch of fresh thyme
- 2 tbsp. butter
- 1/2 cup heavy cream
- Salt and pepper to taste
- 1 cup canola oil
- 4 oz. red-wine reduction (method below)

Directions

1. Season fish with salt, pepper.
2. Cut potatoes into rectangles. Thinly slice potatoes. Soak in cold water; drain. Lay out 4 (12-inch-by-12-inch) pieces of plastic wrap.
3. Place 4 pieces of potatoes across and 2 pieces up and down on sheets. Sprinkle with starch. Put fish in center.
4. Bring plastic over fish to wrap potato around it.
5. In oven-safe, nonstick pan, heat oil to 300° F. Unwrap fish. Place in pan. When golden, turn.
6. Put pan in 350° F oven. Cook 10 minutes. Drain. Season with salt, pepper.
7. In pan, melt butter with thyme. Add leeks. Cook until soft. Season with salt, pepper. Add cream.
8. Place fish on leeks. Finish with red-wine reduction.



Directions for Red-Wine Reduction

1. Heating oven to 500° F.
2. In pot over low heat, cook 2 diced onions, 1 sliced carrot, 1 head of garlic (halved), ½ of a leek in 1 ½ oz. olive oil. Season with salt.
3. In oven-proof pan, heat 1 oz. of chicken bones in 1 oz. of olive oil. When bones discolor, place pan in oven. Roast until golden. Drain fat. Add 1 bottle of cabernet to vegetables. Cook until reduced in volume by half.
4. Add 1 gallon chicken stock, ½ gal. veal stock, roasted bones to vegetables. Bring to simmer. Reduce in volume, skimming often. Simmer 1 hour, 20 minutes.
5. Pour through fine mesh. Return liquid to heat. Cook until reduced to desired consistency. Season with salt, pepper and additional wine to taste. Pass through strainer again.

