



Pan Roasted Black Bass, Celery Root Puree, Trumpet Royale Mushrooms, Avocado, Minus 8 Gastrique
Chef Anthony Bucco,
The Ryland Inn
4 servings

Pan Roasted Black Bass

Black Bass 4oz Filet
Blended Oil 2oz
Salt to taste

Heat a sauté pan over high heat add some blended oil and cook bass skin side down allowing the skin to get crispy. Once the fish takes on some nice colour flip it and turn off the flame, let rest for a minute and remove from the pan.

Minus 8 & Acacia Honey Gastrique

2T Minus 8 Vinegar
¼ c Acacia Honey Heat the honey over medium heat, once honey begins to take on some colouring add minus 8 vinegar and reduce to syrup like consistency. Remove from heat and reserve.

Celery Root Puree

Celery Root 1 Bulb
Apple 1 Gala Preferred
Onion 1
Water 4C
Blended Oil 2T
Salt to taste

Heat a sauce pot over medium heat; add onion, celery root, sprig of thyme and apple. Sweat gently, in 1 T of Blended Oil for 5 minutes, or until vegetables have softened without taking color. Cover, vegetables, with water. Cook until the celery root can be mashed between your fingers. Puree in a food processor reserving some of the cooking liquid for thinning the puree if necessary. Adjust seasoning.

To Assemble this dish,

Trumpet Royale 1/2 Pound
Mushrooms Avocado 1
Extra Virgin Olive Oil 2oz
Coarse Sea Salt Pinch

Place a spoonful of the celery root puree onto the plate topped with the bass. Layer the avocado and thinly sliced trumpet royale mushrooms across the top. Drizzle with extra virgin olive oil, and Coarse sea salt. Sauce with Gastrique, enjoy.