

## PLANK BROILED WALLEYE WITH WHIPPED GARLIC POTATOES AND PEPPER RAGOUT

This hearty dish uses elements that can be easily made ahead of time.

FAMILY RESTAURANT	NO
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
<u>Garlic Whipped Potatoes:</u>		<p>Prepare potatoes by placing quartered potatoes in cold water with salt in large stockpot. Bring to simmer. Cook until tender. Drain. Whip potatoes. Add garlic puree and hot milk slowly until blended. Finish with butter, salt and pepper. Hold warm.</p> <p>Prepare ragout by heating olive oil in sauté pan. When very hot, add shallot and dried oregano. Add peppers, and cook until moisture is released. Deglaze pan by adding sherry. Add tomato and season. Hold warm and set aside.</p> <p>Prepare walleye fillet by seasoning with olive oil, lemon juice, and salt and pepper. Coat well.</p> <p>To finish place ragout on center of broiler-safe oak plank board or serving plate. Place walleye fillet on top of ragout. Using star tip, pipe whipped potato rosettes completely around fillet on plank. Place plank under broiler and cook until fish is just done.</p> <p style="text-align: center;"><b>www.freshwaterfish.com</b> Freshwater Fish Marketing Corporation, 1199 Plessis Road, Winnipeg, Manitoba, Canada R2C 3L4</p>
Baking potatoes, peeled, cut in quarters	1 lb.	
Cold water	2 quarts	
Salt	1 tsp.	
Unsalted butter, softened	1 Tbsp.	
Whole milk, scalded	2 oz.	
Clove oven roasted garlic, pureed	1 ea.	
<u>Pepper Ragout:</u>		
Olive oil	1 Tbsp.	
Shallot, minced	1 ea.	
Dried oregano	1/2 tsp.	
Red and yellow bell peppers, chopped	2 cups	
Sherry cooking wine		
Plum tomato, peeled, seeded, diced	1 Tbsp.	
Salt and pepper	1 ea.	
<u>Walleye Fillet:</u>	to taste	
Canadian walleye fillet		
Olive oil	8 oz.	
Fresh lemon juice	1 Tbsp.	
Salt and pepper	1 tsp.	
	to taste	

### COSTING PROCEDURE

Walleye Fillet \_\_\_\_\_ + Remainder of Meal \_\_\_\_\_ = Total Cost \_\_\_\_\_ \$ Margin \_\_\_\_\_  
 Selling Price \_\_\_\_\_ Food Cost % \_\_\_\_\_