

FOXWOODS FOOD & WINE FESTIVAL  
**KEVIN COTTLE**

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**CARAMELIZED STRIPED BASS, SHAVED FENNEL-PLUM SALAD  
WITH ROASTED CORN AND WHITE PEPPER NAGE**

Serves 4

**INGREDIENTS:**

6 ears sweet corn, grilled in husk, kernels removed, cobs reserved  
1 7-oz. jar pickled ginger  
3 vine-ripened red tomatoes, seeded, cut into small dice, flesh reserved  
4 cloves garlic  
12 white peppercorns  
1 cup sweet rice wine  
1 Tbs. shallots, cut into fine dice  
4 oz. Champagne vinegar  
2 oz. local honey  
6–8 oz. vegetable oil  
Salt and freshly ground white pepper, to taste  
4 7-oz. filets striped bass, skin on, scaled

**INGREDIENTS:**

3 fennel bulbs, cored, shaved very thin  
2 fresh plums, julienned  
¼ cup micro cilantro, tightly packed  
1 bunch chives, sliced thin  
2 oz. clarified butter

**DIRECTIONS:**

**NAGE**

To make nage, place corn cobs, ginger, tomato flesh, garlic, peppercorns and sweet rice wine in stockpot. Cover with three quarts water and bring to boil. Reduce heat to medium-high. Cook at soft boil until reduced by half (approximately 35–40 minutes). Strain and reserve hot.

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**DIRECTIONS:**

**VINAIGRETTE**

To make vinaigrette, combine shallots, Champagne vinegar and honey in blender and blend well. Slowly add oil. Season to taste with salt and white pepper. Place in squeeze bottle and chill.

**DIRECTIONS:**

Season bass filet with salt and white pepper. Place sauté pan over high heat. Add clarified butter. Place bass filet, flesh side down, in sauté pan and cook for 2 minutes until caramelized. Flip onto skin side and place in a 400°F oven for 4–5 minutes, until fish flakes easily with a fork. Remove from oven and keep warm. While bass is in oven, make salad. Mix fennel, corn kernels, diced tomato, plums, micro cilantro, and chives in small stainless steel bowl. Toss with Champagne vinaigrette and set aside.

**TO SERVE:**

To serve, place fennel salad in center of bowl. Place bass filet over fennel salad. Ladle 6 oz. of nage on top of bass.