

Belize Cobia Italiano

Executive Chef Elise Wiggins - **Panzano's**, Denver, CO



- 2 2.5oz Belize Cobia – suggest cutting on the bias, bias for diamond shape
– 45 degrees against horizontal and vertical loin portion

1tbsp Roasted Peppers
1tbsp Kalamata Olives
1tbsp Capers
1/4cup Eggplant
1tsp Chopped Garlic
1tsp Oregano
1tsp Thyme
1/4cup Pomodoro

Large Boat

Saute all ingredients together until hot. Pan sear Belize Cobia to temp and place on top of the veg ragu in a boat. Garnish with arugula leaves and goat cheese. Drizzle balsamic over the boat.

