

Belize Cobia with Cannellini Bean stew
Executive Chef Elise Wiggins - Panzano's, Denver, CO



2 2.5oz Belize Cobia – suggest cutting on the bias, bias for diamond shape
3oz Cannellini Beans
2oz Chicken Stock
1tbsp Whole Butter
1tbsp Chiffonade Roasted Red Pepper
1oz Baby Spinach
1oz Micro Rainbow Greens

Large Boat

Pan sear the fish to temp. Heat the beans, stock, butter and roasted red peppers together. Season to taste.

Fill the bottom of the boat with spinach. Top with bean stew then top with Belize Cobia.

Garnish with micro rainbow greens

