

**Warm Belize Cobia Fish Cake with
Pickled Fruit Salsa over Potato Hash**

Serves 8

Created for the Epicurean Club of Boston dinner
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Executive Chef Louis Hubbell – **Polcari's** Italian Restaurants, Saugus, MA



For the cakes

- 1 lb seasoned roasted Belize Cobia – season with salt pepper and orange juice
- 1 lb Yukon gold potatoes peeled, diced, boiled and rough mashed
- 3 T olive oil
- 1/3 cup minced yellow onion
- 1 garlic clove smashed and minced
- 1/3 cup minced green onions
- 2 t dry mustard

Salt and pepper
3 eggs
Fresh breadcrumbs

Shred the cobia in to small pieces
In a mixing bowl mix the potato and the fish together, set aside
Add oil to a hot sauté pan. Toss in the garlic, onions and green onions and sauté over medium heat until softened
Add to the fish and potatoes
Add the salt, pepper, mustard and eggs and mix well
Add the bread crumbs a little at a time mixing very gently until a cake consistency mixture is achieved, it won't take much

Divide into 2 ounce cakes – it will make about 16 cakes

For the Salsa

1 cup thinly sliced sweet onion
1 red onion sliced thin
1 cup jicama thin sliced
1 mango peeled, sliced and minced
2 cups rice wine vinegar
1 cup water
1 cup sugar
Salt and pepper
3 T minced parsley
1/3 cup olive oil
Pinch red pepper flake

Bring to a boil the vinegar, water and sugar in a steel stock pan
Place the onions and jicama in a glass bowl
Pour over the boiling liquid and let sit for 1 day

Drain the onion mix reserving 4 T liquid with the onions
Add in parsley, mango olive oil and red pepper flake
Add salt and pepper to taste
Set aside and reserve

For the Hash

Minced cooked Yukon gold potatoes

Minced onions and peppers

Salt and pepper to taste

Cook all items together in a non stick pan until browned into a hash

To assemble the dish

2 Cakes

2 T olive oil

2 T salsa

1/3 cup hash

Parsley garnish

Micro green garnish – optional

Heat olive oil in a non stick pan

Add the cakes and brown on both sides until heated through

Place the hot hash on a serving plate

Top with the cakes then the salsa

Garnish with parsley and micro greens

You may also garnish with flavored oil