

TOP CHEF AT SEA

TIFFANY DERRY

HAMACHI CRUDO SPRING ROLLS

INGREDIENTS

| | | | |
|------------------------|---------------------------|--------------------|---------------------------------|
| 1 hamachi, cleaned | 4 sprigs mint | ¼ cup sugar | ½ bunch cilantro |
| 1 bunch mustard greens | 4 sprigs basil | ¼ tbsp. salt | Juice of 1 lime |
| ½ lb. arugula | 1 small watermelon | 1 bay leaf | Sea salt |
| 1 lb. turnips | Watermelon rind | 5 jalapeños | 2 packages spring roll wrappers |
| 1 lb. breakfast radish | 3 cups white vinegar | 2 cups buttermilk | Micro greens |
| ½ lb. green onion | 3 cups water | 1 cup mayo | |
| 1 bunch cilantro | 1 tbsp. black peppercorns | ½ cup cream Cheese | |

DIRECTIONS

Make ahead: Clean hamachi and cut into small loins. Wrap in a damp paper towel. Pick and wash the mustard greens. Cut or tear them into large strips. Clean and peel radish and turnips, placing them in two separate containers. Cut the watermelon

rind off, cutting out only the white part, and cut into 2"x2" pieces. Place into container to pickle. Boil vinegar, water, peppercorns, sugar, salt, and bay leaf. Strain and add to the turnips, radish, and watermelon rind

To build: Get a large bowl and fill halfway with water. Mix mustard greens and arugula and set aside. Dip the spring roll wrapper in the water one at a time until soft and translucent. Lay them out on a damp surface. Lay down a layer of mustard greens all the way across the wrapper, then the turnips, then

the radishes, end-to-end. Next to the radishes, place about 5 watermelon rind matchsticks. Top with a couple green onion pieces and a good amount of herb mix and roll tightly. Cover with damp paper towel until ready to slice.

Make day-of: Pick leaves from cilantro, mint, and basil. Cut larger basil leaves, and mix herbs together. Cut green onions into 3" pieces and wrap in a damp paper towel. Slice pickled turnips with a mandolin until almost transparent. Cut pickled radishes into quarters length-wise. Cut pickled rind into matchsticks. Hold in pickling solution until ready to roll.

Rub jalapeños in a little bit of oil, and season with salt and fresh cracked black pepper. Place on a sheet tray and roast at 350 until tender. Don't get any color on peppers. Once peppers come out of the oven, wrap in plastic wrap for 10 minutes to steam the skin off. Remove skin from all and de-seed two of the peppers. Blend with buttermilk, mayo, cream cheese, cilantro, and lime until smooth, adjust salt, and add a pinch of sugar if needed. Strain and chill until ready to serve.

PRESENTATION

On a long plate, spoon down some chilled jalapeño buttermilk. Slice the spring rolls into 1" rolls. Place three roll pieces face side up on top of the sauce. Slice a thin piece of hamachi and top each roll. Finish with a pinch of sea salt and a few small edible flowers.