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**Sweet Miso Glazed Black Cod with a Ragout of Edamame and Baby Shiitake Mushrooms
Serves 2 People**

Items You Will Need

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| 2 | Pieces | 6-7oz Black Cod Fillets |
| ¼ | Cup | Dark Miso Paste |
| 2 | TBSP | Brown Sugar |
| 2 | Ounces | Sake (Dry) |
| ¼ | tsp | Sea Salt (Flaky Sea Salt or Kosher Salt) |
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Accompaniments

1	Cup	Edamame Beans
½	Cup	Shiitake Mushroom (Sliced)
1	tsp	Pickled Red Chiles (Sliced)
¼	tsp	Sea Salt (Flaky Sea Salt or Kosher Salt)
1	TBSP	Sesame Oil
A/R		Olive Oil
A/R		Scallions (Thinly Sliced)

Directions To Make

- Season the Black Cod Fillets with the Salt and place on a small sheet pan or cookie sheet.
- Pre-heat the Oven to 400°F. (You may use the Broiler Feature; but place the oven rack lower in the oven)
- Prepare the Sweet Miso Glaze by combining the Miso Paste with the Sake in a small sauce pot stirring over low heat.
- Add the Brown Sugar, while continuing to stir until the mixture is combined.
- Bring this mixture just to a mild simmer and remove from the heat.
- Lightly brush the Black Cod Fillets with this Sweet Miso Glaze and place into the oven.
- After 2-3 Minutes, baste the fish with the Sweet Miso Glaze and rotate the pan.
- After another 2-3 minutes, repeat the basting and rotating the pan.
- After 7-8 minutes total cooking time (depending on the thickness of the fillets) remove the fish from the oven and finish with a final basting of the Sweet Miso Glaze.
- At this point the Black Cod will be caramelized and firm, but still be moist on the interior.
- Allow the Black Cod to rest while finishing the remaining ingredients.

Steps to Plating

- Prepare the Ragout by Sautéing the Shiitake Mushrooms in Sesame Oil and Season with the Salt.
 - Once the Shiitakes have color, add the Edamame and Red Chiles, tossing together gently.
 - Spoon the mixture on the bottom of the bowl.
 - Lay the Black Cod on top of the mixture.
 - Give the Black Cod a final baste of the Sweet Miso Glaze.
 - Finish the dish with a drizzle of Olive Oil and some thinly sliced Scallions on top of the fish.
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