



House Dry Aged Hawaiian Kanpachi Dressed in Strawberry Nahm Jim, Topped With Chinese Celery, Ginger, Crispy Rice Noodles and Fresh Herbs



“The Hawaiian kanpachi really stood out to us because of its rich and fatty, yet clean flavor. This set it apart from other amberjacks we tasted, and made it the perfect fish to pair with the bright and bold Thai flavors we cook with at Phuket Cafe.”

- Chef Earl Ninsom

For this Hawaiian Kanpachi dish we are dry aging the whole fish for 5 days to concentrate the rich, fatty textures of the fish. Serving it with a sweet and sour strawberry seafood sauce to create a super fresh, light, and bright palette of summer flavors. If you don't have a dry ager at home, skip the aging process and you'll still have a great Thai-inspired summer crudo on your hands.

Prep Time:

5 days if dry aging fish,
24 hours if not dry aging

Serves: 4 to 6

Ingredients:

360 grams (12 ounces) thinly sliced skinless Hawaiian Kanpachi filet

800 grams (6 cups) strawberries, stemmed plus few more sliced into about 1/8-inch rounds

130 grams (1/2 cup) fish sauce

100 grams (1/3 cup) white vinegar

50 grams (1/4 cup) palm sugar

50 grams (1/4 cup) white sugar

20 grams (about 1-inch piece) galangal

20 grams (4-5 cloves) garlic

8 grams (1 each) chopped Thai chilies plus 6 more chilis thinly sliced on a bias

Nut milk bag or cheese cloth for straining

50 grams (1/4 cup) Chinese celery

1/2 cups white vinegar

1/4 cups white sugar

1/4 cups water

4 grams (1/2 tablespoon) salt

2 sheets vermicelli noodles

Oil for frying

50 grams (1/4 cup) julienned ginger

5 grams toasted rice powder

1 bunch mint, picked and torn

1 bunch red shiso, picked and torn

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Preparation

To make strawberry seafood sauce (Nahm jim):

Place 6 cups strawberries 1/2 cup fish sauce, 1/3 cup white vinegar, 1/4 cup palm sugar, 1/4 cup white sugar, about 1-inch piece galangal root, garlic cloves and 1 chopped Thai chili in a blender and puree well. Strain sauce overnight through a nut milk bag or cheesecloth to clarify the sauce. This creates a lighter bodied delicate sauce that helps make sure the flavor and texture of the fish remain the focus of the dish.

To make pickled Chinese celery:

Slice celery thin on a bias and set aside.

Add vinegar, water, sugar, and salt to a pot and bring to a boil

Put pickling liquid in the refrigerator to cool completely, then pour over sliced celery in a glass or plastic container. Avoid metal as the vinegar will react with the metal and create a metallic flavor in your pickles

Allow the celery to pickle overnight, or for at least 4 hours.

It is important to cool down the pickling liquid before pouring over the celery to maintain a crisp texture.

To fry Vermicelli noodles:

Fry vermicelli noodles for 10 seconds in neutral frying oil at 350F. Drain well, let cool, then break apart with fingers into 1" pieces

To plate the dish:

For each plate, pour 1 ounce of strawberry sauce. Place several slices of Kanpachi around the plate. Follow with slices of strawberry over each slice of Kanpachi then add pickled celery evenly about the plate.

Repeat this process with ginger, thai chilies, herbs, and fried noodles - finish by sprinkling a pinch of rice powder over the top of everything