

The Venetian Room

Chef's Recipe of the Month Series

PAN SEARED SEABASS WITH PURPLE STICKY RICE, PEANUT BUTTER HOISIN SAUCE AND WILTED SPINACH SERVES 8 PEOPLE

RICE

- 3 cups purple Thai rice
- 9 cups water
- 6 TBS granulated sugar
- ½ cup rice wine vinegar
- ½ cup coconut milk
- Salt and pepper to taste

SAUCE

- 2 cups cream
- ½ cup peanut butter
- 1 TBS hoisin sauce
- 1 TBS sesame oil
- Salt and pepper

PREPARATION

- Bring rice and water to a boil
- Simmer until rice is cooked
- Dilute sugar in rice wine vinegar on low heat
- In a mixing bowl, add warm vinegar to cooked rice little by little while stirring
- Finish by adding coconut milk
- Add salt and pepper to taste

FOR SAUCE

- On low heat, reduce cream and hoisin by half
- Add peanut butter and sesame oil stir well until ingredients are incorporated
- Season with salt and pepper
- Finish with butter until it's creamy with a light brown color

FOR FISH

- 6 oz of sea bass per person
- Season both side of the fish with salt and pepper
- Sear in a non-stick pan with 1 teaspoon oil and 1 teaspoon melted butter until fish is cooked through

GARNISH

- Sauté 2 cups spinach in 1 TBS of butter with garlic, salt and pepper until it's wilted