



## Mazina Pasta Piccata with Basil Grouper

Prep time: 20 Cook Time: 20 Servings: 12

Italian, Entrees, Mazina Tortillas, Catering, Casual Dining, FSR/QSR, Fine Dining, Seafood

### Ingredients

| INGREDIENT                  | CODE  | PREP                               | QUANTITY   |
|-----------------------------|-------|------------------------------------|------------|
| 8" Pressed Mazina™ Tortilla | 08043 | cut into 1/2" ribbons              | 12 each    |
| Basil                       |       | chiffonade                         | 3/4 cup    |
| 4 Oz Ea Grouper             |       | fillet, washed                     | 12 portion |
| Olive Oil                   |       | as needed                          |            |
| Piccata Sauce               |       |                                    | 3 cup      |
| Basil                       |       | chiffonade, flash fried, as needed |            |
| Lemon Zest                  |       | as needed                          |            |

### Instructions

1. To assemble one portion, press 1 tbsp. of basil to the grouper fillet so that it sticks. Over medium high heat, in a sauté pan with olive oil, add the grouper, basil side down, and sear for 30 seconds. Flip the fish and finish cooking on the other side.
2. Pre-heat deep-fryer to 350°F.
3. In the deep-fryer, flash fry the tortilla ribbons from 1 tortilla for about 5 seconds, or until they begin to take on texture. Drain the tortillas and toss with piccata sauce.
4. To serve, place the grouper over the tortilla ribbons and garnish with flash fried basil and lemon zest.



# Piccata Sauce

Prep time: 10 Cook Time: 10 Servings:

## Ingredients

| INGREDIENT    | CODE | PREP      | QUANTITY  |
|---------------|------|-----------|-----------|
| Butter        |      |           | 1 1/2 oz. |
| Flour         |      |           | 1 1/2 oz. |
| Butter        |      | as needed |           |
| Shallots      |      | minced    | 3/4 cup   |
| Garlic        |      | minced    | 12 Clove  |
| Lemon Juice   |      | fresh     | 3 oz.     |
| White Wine    |      |           | 3/4 cup   |
| Chicken Stock |      |           | 2 cup     |
| Capers        |      |           | 3 Tbsp.   |
| Parsley       |      |           | 1/4 cup   |

## Instructions

1. To make beurre manié, combine equal parts butter and flour in a bowl and mix with a fork until a crumbly texture forms. Form the crumbs into several marble-sized pieces and refrigerate.
2. Over medium high heat, melt just enough non-floured butter to coat a large sauté pan, then sauté shallots and garlic until soft and fragrant, about 2-3 minutes.
3. Add lemon juice and white wine and allow to reduce by half. Add chicken stock and bring to a simmer.
4. Remove from heat and add the butter and flour balls, swirling the pan until the sauce has thickened. Add capers and parsley. Reserve warm for service.

