

“Lake Erie Perch Fish Sandwiches” fried with celeriac and chorizo on a bun

Steve Wall – The Whalesbone Oyster House

3lbs fresh perch
4 chorizo sausages of fine quality
1 large celeriac
1 cups of mayo(recipe as follows)
Fresh chopped chives, chervil and tarragon
2 tbl. Chopped capers
8 good quality fresh sandwich buns

Note on cleaning perch:

Perch are very small. When bought the perch fillets will be connected by a small piece of belly skin and all the other skin should be removed of scales. Simply lay perch flesh side up on cutting board, angle knife about 15 degrees so that while separating the fillets your also removing a small amount of skin from under the fillet. Then turn fillet over so that the skin side is up and score the skin lightly about three times. Both cleaning techniques will aid in deliciously crisp skin.

Mayo:

225ml canola oil
2 egg yolks
2tbl. White wine vinegar
Squeeze of lemon juice
4 cloves of roasted garlic
Salt, pepper, sugar, Tabasco

Blend yolks, vinegar, lemon juice, garlic in food processor or hand blender... whatever you have basically. Drizzle oil in to yolk mixture until a nice mayo consistency is reached. Season well with salt, pepper, sugar, Tabasco and not too much sugar.

Celeriac:

Peel celeriac and cut into very match sticks. Mix celeriac with mayo, herbs and capers. Let mixture set for one hour.

Chorizo:

Slice sausages very thin (as thin as sliced bacon) the bake in oven until chorizo curls and crisps up, remove from oven and it will continue to crisp even more.

Assembling the fish sandwich:

Heat a pan over high heat, cast iron is always good, add enough oil to adequately fry perch, skin side down of course and make sure the skin is liberally salted (also aids in crispy skin). Cook fish mostly on one side, when almost cooked through add some butter and toss perch on pan. Grill

sandwich buns, then place about 5 salty, crispy fillets on buns, couple pieces of chorizo then celeriac mix. Voilà fish sandwich.