



Quenelles de Brochet

serves 18 (recipe is scaleable, up or down)

- 12 ounces cold unsalted butter, preferably cultured, cut into small pieces
- 12 pinches cayenne pepper
- sea salt, to taste
- 3 3/4 cups organic heavy cream
- 1 dozen large eggs, broken into a bowl
- 2 1/2 pounds skinless pike or trout filets
- 2 1/2 quarts lobster bisque
- 1/2 - 1 cup freshly grated horseradish
- chopped fresh chives, for garnish

Cut the fish into chunks and transfer to the blender or food processor fitted with the steel blade. Blend or process to a fine purée. With the machine running, add the eggs one at a time then add the cream, the cayenne and a little salt. Add the butter one piece at a time until it is all incorporated and the mixture is very smooth. Taste and add more salt, as needed. Transfer the mixture to a bowl, cover with plastic wrap and refrigerate for 12 hours.

Cover a tray in plastic wrap. Using two large spoons, form 4-ounce footballs of the fish mixture and lay them gently on the tray.

While you're still forming the quenelles, get a large pot of salted water simmering hot, just under boiling. Gently lower the quenelles in, without crowding (you can do this in batches). Keep the water at a bubble-less simmer, about 165°, and poach them for about 10 minutes, flipping them occasionally. They will float almost instantly, so you can't judge their doneness that way. When they're ready, they will be set, but not stiff; you want them a little jiggly. Remove them with a slotted spoon and drain on paper towels. At this point you can cover and store in the fridge; just bring them back

to room temp when you're ready to serve.

Preheat oven to 365°. Stir the horseradish into the lobster bisque and heat thoroughly over medium flame. Spread a few cups of bisque in the bottom of a large roasting pan. Set the quenelles in the pan and ladle bisque over, up to about $\frac{3}{4}$ of their depth. Bake for 10 minutes, until the quenelles have puffed up and absorbed some of the bisque, and just started to turn golden on top. If you're careful, you can broil lightly for a moment.

Serve immediately, topped with a sprinkling of chopped chives.