

MISO COD OVER GINGER LEMONGRASS RISOTTO

(Serves 5)



Miso Cod

Ingredients:

- 5 Black Cod (Sablefish) fillets, skin removed (~6 oz each)
- 3 tbsp white Miso paste
- 2 tbsp Mirin
- 1 tbsp Sake
- 1 tbsp Sugar
- 1 tsp grated fresh Ginger
- 1 tsp Sesame oil

Directions:

Whisk together miso paste, mirin, sake, sugar, ginger, and sesame oil. Coat cod fillets and marinate in the fridge for 1 hour to overnight. To cook, preheat oven to 400°F (or broil for a more caramelized top). Bake or broil cod on parchment-lined tray for 10–12 minutes, or until fish is flaky and slightly caramelized.

Ginger Lemongrass Risotto

Serves 10

Ingredients:

- 2 cups Arborio Rice
- 8 cups Chicken or Vegetable stock (kept warm)
- 2 Shallots, minced
- 2 tbsp fresh Ginger, minced
- 2 stalks Lemongrass (white part only), finely minced or smashed then removed
- 2 tbsp Olive oil
- 2 tbsp unsalted Butter
- 1 cup dry white Wine
- Zest of 2 Limes
- ½ cup grated Parmigiano-Reggiano (optional for extra richness)
- ½ cup Coconut Milk (for aroma and creaminess)
- Salt to taste

Directions:

In a saucepan, heat olive oil and butter over medium heat. Add shallots, ginger, and lemongrass. Sauté until fragrant (2–3 min). Stir in Arborio rice and toast for 1–2 minutes. Deglaze with white wine; stir until absorbed. Add warm stock 1 ladle at a time, stirring frequently until absorbed before adding more. After ~20–25 minutes, when rice is al dente, stir in coconut milk, lime zest, and cheese (if using). Season with salt to taste and keep warm.