



**Crispy Skin Cod Cheeks with Organic Maine Sunchokes, Salt Cod and
Thyme Infused Potato Broth**

-Rob Evans, Chef/Owner, Hugo's Restaurant, Portland Maine

Ingredients:

8 cod cheeks
4 ounces salt cod half inch dice
1 side scaled cod skin
1/2 cup coarse kosher salt
4 medium size sunchokes (Jerusalem Artichokes) peeled, steamed and coarsely chopped
1 leek 1/2 inch dice
1 garlic bulb peeled and sliced thin
2 shallots peeled and sliced thin
6 whole thyme sprigs
2 bay leaves
1 cup white wine
1 teaspoon champagne vinegar
1/2 teaspoon crushed red pepper
2 tablespoons crème fraiche
1 medium size russet potato peeled
4 1/2 cups water
extra virgin olive oil
1 teaspoon grated lemon zest
2 tablespoons unsalted butter
1 teaspoon picked thyme leaves for garnish
salt & pepper

Salt Cod: Rinse salt cod for 1/2 hour under cold water. Store overnight in cold water under refrigeration. Rinse again and set aside to drain.

Potato Broth: In a 2 quart pan add leeks, 1 teaspoon bacon fat, garlic, shallots, bay leaf, white wine, vinegar and crushed red pepper. Simmer on low until almost dry. Add 4 cups of water and turn heat up to a boil. Simmer for half an hour and strain. Return strained liquid to pan and add salt cod. Simmer for half an hour. Pull salt cod out with slotted spoon and set aside. Grate raw potato with a cheese grater into the broth. Add thyme sprigs and simmer for 20 minutes. Strain potato broth and return to a clean pan. Add crème fraiche, salt cod, sunchokes, salt & pepper to taste. Set aside in pan to warm later.

Recipe continued on next page.



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Crispy Skin Crackling: Add salt and cod skin to a quart of cold water. Bring to a boil simmer for 1 minute. Place into an ice bath. Gently dry with paper towel and lay flat onto a lightly greased silt pat lined sheet pan or parchment paper. Top with lightly greased parchment paper and additional sheet pan for weight. Bake at 250° for 45 minutes till dry but still pliable. Fry at 400° in deep fryer till skin puffs (5 seconds).

To Plate: Heat skillet on high heat. Add canola oil and seasoned cod cheek skin side down. Turn heat down to medium and cook till crispy golden brown. Flip cheek for 1 more minute and remove from heat. Spoon 4 ounces of potato broth into 4 bowls. Drizzle with olive oil and pickled thyme leaves. Place cod cheek on top of broth and serve with a crispy skin crackling.

For more information on Rob Evans and Hugo's, please visit www.hugos.net
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