

**Escabeche Recipe as prepared by White House Executive Chef Cristeta Comerford at the virtual event “30 Years of Building Legacy Together: The Biden-Harris Administration Celebrates Filipino American History Month,” hosted by the White House Initiative on AA and NHPI, October 20, 2022.*

Branzino Escabeche, Garden Pepper and Radish Slaw

Yield: 4 servings

Cooking Time: 10 minutes cooking, 20-minute preparation

INGREDIENTS:

4 filets Branzino, skin on bones removed, scored

Potato starch for dusting

Kosher salt and fresh ground pepper

1 TBSP canola oil for pan searing

2 TBSP dark brown sugar

½ tsp red pepper flakes

½ cup Palm vinegar (or apple cider vinegar)

1 tsp fish sauce (Squid brand)

1 TBSP soy sauce

½ red bell pepper, julienned into match sticks size

1 jalapeno, or serrano, julienned into match sticks size

1 carrot, peeled julienned into match sticks size

1 small daikon or watermelon radish, peeled and julienned into match sticks size

1 small ginger, peeled, julienned finely

4 cloves garlic, minced

2 shallots, finely julienned

1 TBSP canola oil for sautéing the vegetables

½ cup banana ketchup

1 TBSP cornstarch dissolved in ½ cup water

Garnishes:

Julienned Scallion

Cilantro Leaves

Thai Chilis

Method:

1. Mix in a medium bowl, the dark brown sugar, palm vinegar, fish sauce, soy sauce with a whisk. “Quick” pickle the julienned vegetables, peppers, carrots, ginger and radish for about five minutes. Strain and set aside both the vegetables and the pickling liquid.
2. Heat a large skillet over a medium high heat. Dry the branzino on paper towels. Season well with kosher salt and fresh peppercorn. Dust liberally with potato starch. Add the canola oil. When the oil starts to smoke a little, add the fillets carefully, with the skin side down. Press with a spatula to ensure the skin touches the surface. Let sear undisturbed for 3 minutes. Flip gently with a fish spatula, and let cook for another half minute. Place on a platter skin side up and keep warm.
3. To the same hot pan, add the canola oil. Sweat the garlic and shallots until fragrant. Add the “quick” pickled vegetables and sauté for a quick 10 seconds. Remove the vegetables and place in a small bowl. Place the same pan in the heat. Add the pickling liquid, banana ketchup and cornstarch slurry. Let reduce to half its volume.
4. To plate. Pour the sauce over the warm fish, topped with the julienned vegetables. Garnish with scallions, cilantro and Thai chilis.

Serve over steamed jasmine rice.