

# Gastronomic cuisine

## Crispy herb crusted codfish with celeriac purée and sriracha-mayonnaise



### Ingredients for 4 servings:

#### For the crispy herb crusted codfish:

25g tarragon  
25g dill  
50g flat-leaf parsley  
25g butter  
100g panko  
1 tablespoon mustard  
1 garlic clove

800g cod fillet  
2 tablespoons Suriny ricebran oil  
Some beautiful edible flowers and herbs to dress the dish



#### For the celeriac purée:

500g celeriac  
2,5 dl chicken stock  
2,5 dl milk  
salt & pepper  
nutmeg

#### For de sriracha-mayonnaise:

(important: all ingredients should be at roomtemperature)  
1egg  
1 tablespoon mustard  
juice of half a lemon  
20 cl Suriny ricebran oil  
2tablespoons sriracha  
salt

#### Preparation:

1. Start your Sriracha mayonnaise by putting the egg, the mustard, the juice of half a lemon, the Suriny ricebran oil and the Sriracha into a high measuring cup. Use a hand blender and make sure the blender is at the bottom of the cup before your start mixing the ingredients. Blend in 1 go into a smooth mayonnaise. Put the mayonnaise in the fridge.
2. Remove the thick peel from the celeriac with a potato peeler and cut into small pieces. Add the milk and stock in a large saucepan and cook the celeriac on a low heat until completely softened. Be careful not to let the milk boil over. Drain the celeriac and keep the liquid. Put the celeriac in a food blender and mix with a little bit of the liquid. If necessary, add some more liquid until you get a smooth purée. Keep warm.
3. Chop the herbs finely and add a squeezed garlic clove. With a spoon, mix the herbs with the panko and the soft butter.  
Put the mixture onto the cod and bake the fish into a preheated oven of 170°C for 10 to 15 minutes. Turn on the grill for some 3 to 5 minutes to turn the mixture into a crispy and golden herb crust. TIP: the cooking time of the fish depends on the type of oven and the thickness of the fillet. Checking regularly is necessary!
4. Dress the plate with streaks of the purée and some herbs infused ricebran oil. The cod can be dressed with delicately placed edible flowers and flowerpetals and dots of the srirachamayonnaise (use a piping bag)