



Arctic Char with Chorizo

Ingredients

- 1-2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 4-6 Arctic Char fillets - scales removed skin on - 6-8 ounces each
- salt and pepper
- Toasted Hazelnuts

Citrus Agrodolce Sauce

- 1 cup Riesling
- 1/4 cup soy sauce
- 2 tablespoons [Fustini's Ginger Lime Agrodolce](#)
- 2 teaspoons coriander seeds

Maple-Mustard Vinaigrette

- 1/4 cup golden raisins
- 1/4 cup [Fustini's 12 Year White Balsamic](#)
- 1/4 cup [Iron Fish Bourbon Maple syrup](#)
- 1/2 teaspoon mustard seeds
- 2 - 5 tablespoons [Fustini's Medium SELECT olive oil](#)
- salt and pepper

Port Reduction

- 1 cup Port wine
- 1/2 cup red wine
- 5 allspice berries
- 1 bay leaf

Chorizo

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 4 green onions, sliced
- 2 shallots, sliced
- 3 ounces chorizo
- 2 baby bok choy - halved
- 2 tablespoons water
- 1 tablespoon Maple-Mustard Vinaigrette

Directions

Step 1.

Heat oil in a large skillet. Season fish with salt and pepper and place into hot oil skin side down. Cook for several minutes on the skin side until the skin is browned and crispy. Only turn fish over to cook the other side for a minute. Do not overcook fish. Remove from pan. To serve, spoon some of the Chorizo and vegetables onto each serving plate. Top with a piece of fish skin side up then brush the citrus agrodolce sauce over top. Drizzle some of the vinaigrette and port reduction around the plate and garnish with chopped hazelnuts.

Step 2. Citrus Agrodolce Sauce

Place all ingredients in a small saucepan and bring to simmer over low heat. Simmer until thickened. Strain then cool.

Step 3. Maple-Mustard Vinaigrette

Place raisins, vinegar, syrup and mustard seeds in a small saucepan and bring to simmer over moderate heat. Once simmering, remove from heat and let soak 30 minutes. Place into a blender and emulsify with as much olive oil as needed. Season with salt and pepper.

Step 4. Port Reduction

Simmer till thick, strain and reserve.

Step 5. Chorizo

Heat oil in a large skillet over moderate heat. Add green onion and shallot and cook until soft - stirring often. Add Chorizo and cook through. Add Bok Choy water and vinaigrette, cover and cook until Bok Choy is Soft - 5 minutes. Remove from heat and use immediately.