



Palace Café, 605 Canal Street • New Orleans, LA 70130
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Andouille Crusted Fish with Cayenne Butter Sauce and Chive Aioli Serves 4

Executive Chef Darin Nesbit - "At Palace Café, we prepare this signature dish with redfish, drum, sheephead, grouper, snapper or catfish, depending on what's available."

Chive Aioli
1 bunch Chives
(be sure to reserve 8 nice pieces for garnish)
2 T Parsley, chopped
2 ea Egg yolks
2/3 C Garlic oil*
1 t Dijon mustard
1 ea Lemon, juice only

Andouille Crusted Fish
6 oz Andouille sausage, coarsely chopped
(smoked pork sausage can be substituted)
1 ea Onion, coarsely chopped
5 T Oil blend
1 C Breadcrumbs
4 ea Skinless, boneless fish fillets, 8 oz each
Kosher salt and white pepper to taste

Cayenne Butter Sauce
3/4 C Crystal Louisiana's Pure Hot Sauce
1/2 lb Butter, cold, diced

*To make garlic oil, cook 2/3 C oil blend (80% vegetable oil, 20% olive oil) and 1/4 C chopped garlic over medium heat for 20 minutes, then strain and allow to cool.

To make chive aioli, puree chives and parsley in a food processor. Add yolks and pulse until well mixed. Slowly add oil, then mix in mustard and lemon juice. Season with salt to taste. Aioli should have a thin mayonaise-like consistency. If necessary, mix in a little water to thin the aioli. Pour or spoon aioli into a pastry tube or plastic squeeze bottle and refrigerate. This can be done a day in advance.

To make cayenne butter sauce, reduce hot sauce by 1/3 over medium heat. Reduce heat to low and whisk in cold butter a few pieces at a time. Whisk continuously until all butter has been added. Keep sauce warm over low heat.

To make andouille crust, grind andouille in a food processor. Sauté ground andouille and onion in 2T oil over medium heat until sausage is lightly browned and onions are translucent. Puree in food processor. Add breadcrumbs and pulse until incorporated. Pre-heat oven to 350°. Season fish fillets on both sides with salt and pepper. Preheat about 3 T of oil in an oven-safe skillet over high heat. Sear the top side of the fillets, about 2 minutes, then flip fillets and drain any excess oil. Coat fillets with andouille crust. Bake for 5-10 minutes, or until fish is thoroughly cooked and breadcrumbs are toasted.

To serve, ladle cayenne butter sauce onto each serving plate. Place andouille crusted fish on sauce and drizzle in a zig-zag pattern with chive aioli. Garnish with chives. At Palace Café, we serve our Andouille Crusted Fish with haricots verts, carrots and rissolé potatoes.



LOUISIANA'S PURE HOT SAUCE