

Molyvos
871 Seventh Avenue
New York, New York 10019
(212) 582-7500

Chef /Partner Jim Botsacos
Author: *The New Greek Cuisine*

Crispy Cod with Skordalia and Marinated Beets

6	Six-ounce pieces of cod fillet, skin and pin bones removed
2 cups	Milk
1 cup	All-purpose flour
½ cup	Cornstarch
1 Tbs	Coarse Salt
¼ tsp	Freshly Ground White Pepper
4	Large Eggs
3 cups	Panko
1 ½ cups	Extra virgin olive oil
1 ½ cups	Blended oil
1 ½ cup	Skordalia (recipe follows)
	Marinated Beets (recipe follows)
1 cup	Micro or baby greens

1. Place 4 shallow bowls, side by side, on a work surface. Place the milk in the first dish. Combine the flour, cornstarch, salt and white pepper in the second dish. Place the eggs in the third dish and whisk until well blended
2. Line a platter with parchment paper or plastic wrap, set aside.
3. Place all the fish into the milk. Then working with one piece at a time, dip the fish into the flour mixture, then the eggs, and finally into the panko, pressing lightly so that the bread crumbs adhere. Place the coated fish on the prepared platter (fish can be breaded ahead a time and refrigerated for up to 3 hours).
4. Place a heavy gauged stainless steel skillet over medium-high heat, add the oils and heat the oils to 325°F on an instant read thermometer. Working with 2 pieces at a time, add the coated fish and fry for 6 to 8 minutes, or until golden brown and crisp on all sides. Using a slotted spatula, transfer the fish to a double layer of paper towel to drain and keep it warm in the oven. Fry the rest of the fish.
5. Place 2 tablespoons of the Skordalia in the center of each of 6 dinner plates. Make a semi-circle of marinated beets around the Skordalia. Place a piece of fish at a slight angle, into the Skordalia. Garnish with micro greens and serve immediately.

To cook the Baby Beets

9 Candy Cane Beets
½ cup Red Wine
2 Tbs Red Wine Vinegar
1 ½ tsp Salt
1 Tbs Sugar
Water to cover

9 Golden Beets
½ cup White Wine
2 Tbs White Wine Vinegar
1 ½ tsp Salt
1 Tbs Sugar
Water to cover

To marinate beets:

Zest of 1 Orange
2 Tbs Sherry Vinegar
½ tsp Sugar
¼ tsp Toasted Anise Seeds
½ cup Reserved cooking liquid from the golden Beets
1 Tbs Chopped Dill

1. Place 9 beets each into 2 medium size stainless steel pots, adding enough water into each pot to cover the beets by one inch. Add the red wine, red wine vinegar salt and sugar into the pot to cook the candy cane beets and then place the white wine, white wine vinegar, salt and sugar into the other pot to cook the golden beets.
2. Bring to a boil, lower the heat, and simmer for 25 to 30 minutes, or until the beets are tender when pierced with the point of a small sharp knife. Remove from the heat and allow the beets to cool in the cooking liquid. (They may be stored in the cooking liquid, covered and refrigerated, for up to 4 days).
3. When the beets are cool enough to handle, slip off the skins and trim off each end. Reserve ½ cup of the cooking liquid.
4. Cut the beets into quarters and reserve. (If not using immediately, return the beets to the cooking liquid. Cover and refrigerate for up to 3 days). In a stainless steel bowl, whisk together the sherry vinegar the sugar the orange zest the anise seeds and the reserved ½ cup liquid, add the beets and toss to coat, fold in the dill, season with salt and pepper if needed. Cover and refrigerate until ready to serve.

Skordalia

Yield: About 4 Cups

½ lb	Potato, unpeeled, boiled until tender
1 ½ cups	Corn Oil
1 oz	(about 6) Garlic Cloves, peeled
2 oz	Blanched Whole Almonds, skins removed
1/3 cup	White Vinegar
5-8 ozs	Seltzer
1 Tbs	Extra Virgin Olive Oil
	Coarse Salt and Freshly Ground White Pepper

1. Cut the potatoes into pieces. Set aside
2. Place a tablespoon of the corn oil in the large bowl of a heavy-duty electric mixer fitted with the meat grinder attachment. Place the bowl under the grinder. (This can also be done with a mixing bowl and a free-standing grinder). Place a small amount of the garlic and potato into the grinder and begin grinding alternating adding the almonds and the remaining garlic and potato, a bit at a time. (Alternately, you can use a potato ricer or box grater, but the consistency will not be as smooth).
3. Remove the grinder attachment and fit the mixer with paddle. Place the bowl in the mixer stand. Turn the speed to medium and slowly add one third of the remaining corn oil. With the motor running, drizzle in one third of the vinegar and then one third of the seltzer. Continue alternately adding the remaining two thirds of oil, vinegar, and seltzer, one third at a time, until all are incorporated. You should have a light, airy mixture. Stir in the olive oil and season with salt and white pepper to taste. Taste and, if necessary, add salt and vinegar. Transfer to a container, cover, and refrigerate for about 2 hours or until chilled. (This will make more than required for this recipe. Serve the remaining Skordalia with toasted pita triangles or refrigerate it for another day's *meze* – it will keep for 3 days.