

Chef Yuya Yamanaka

Hawaiian Rum Glazed Opah

Ingredients

- Opah (also called moon fish)
- Organic Hawaiian Turmeric
- Coconut oil, olive oil
- Delicate Squash
- Chicken broth
- Ko Hana rum barrel aged Manoa Honey
- Red bell peppers
- Bay leaf
- Koloa Kaua'i dark rum
- Sliced cremini mushrooms
- Sliced garlic, julienned fresh ginger
- Chopped pistachios
- Fresh baby arugula
- Salt, paprika, rosemary, reduced soy sauce

Instructions

Chef Yuya is a surfer, and a conservationist at heart. He loves to draw upon locally sourced ingredients to reduce carbon impact, which also provide him with the freshest produce available.

For the virtual tasting, he chose Opah, or moon fish, abundant in the waters around the Hawaiian islands. Chef Yuya used fresh Hawaiian turmeric, also available and grown locally in the SF Bay Area, and prepared a coconut oil infusion. The squash was stewed in chicken broth seasoned with Ko Hana rum barrel aged Manoa Honey, salt, pepper, turmeric, and bay leaf.

The fish was served with a roasted red pepper paprika sauce. Red peppers were flame roasted (skins were removed in an ice bath), simmered in a sauce pan over low heat until soft, then puréed until smooth. To introduce a smoky and earthy flavor profile, Yuya selected miniature portobello mushrooms sautéed in olive oil and seasoned with salt and garlic. The Opah was prepared by first searing all sides in olive oil, sliced garlic and rosemary. Caramel-flavored Koloa dark rum and reduced soy were added on the outside of the fish.

To plate, the dish started with the roasted paprika sauce and sautéed mushrooms, Opah was rested atop the bed of mushrooms and was dressed with the turmeric infused coconut oil and reduced soy and Koloa rum. Sliced mushrooms were placed atop the fish with julienned fresh ginger, chopped pistachios, and fresh baby arugula.