

HAWAIIAN OPAKAPAKA

Featuring Picasso's Gourmet Ponzu Picatta™ Finishing Sauce

Picasso's signature blend of Classic Picatta Lemon Butter Sauce and Asian Citrus Soy Sauces

Ingredients

4ea boneless-skinless Hawaiian Opakapaka (Pink Snapper)
¼ cup milk
¼ cup all purpose flour
¼ cup Premium Extra Virgin Olive Oil
Pinch salt and pepper

Ingredients - Sauce

1 jar Picasso's Gourmet Ponzu Picatta™ Finishing Sauce

Ingredients – Garnish

¼ cup freshly chopped parsley
1 ea lemon (wedges or wheel)

Method

Mix all purpose flour with salt and pepper in ½ pan. Dip filets in milk, then dredge in flour mixture to lightly coat the fish. Sauté fish on medium-high heat in Premium Extra Virgin Olive Oil until golden brown on both sides and thoroughly cooked. Heat Picasso's Gourmet Ponzu Picatta™ Finishing Sauce in medium size sauce until hot.

Assembly

Place golden brown filets on plate and ladle Picasso's Gourmet Ponzu-Picatta™ Finishing Sauce over fish and serve with lemon wedges. Sprinkle with freshly chopped parsley.



Chef Note:

Hawaiian Opakapaka is also known as Pink Snapper. This delectable fish is firm in texture and is complimented when served with sticky rice and blanched pencil asparagus or sautéed vegetables such as spinach.

Gourmet Ponzu Picatta™ Finishing Sauce is a unique, creative and functional finishing sauce infused with YUZU, a citrus fruit native to China. The Yuzu has fruit is tart, resembling a grapefruit with mandarin overtones. It is rarely eaten as a fresh fruit but is used to makes sauces, preserves, popular yuzu vinegar, and now Picasso's Gourmet Ponzu Picatta™ Finishing Sauce.

Picasso's Gourmet Ponzu Picatta™ Finishing Sauce

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