

UKU IN CRUST OF SALT, SAUCE VIERGE



Serves 4

FISH

- 3½ cups all purpose flour
- ¾ cup coarse-grained sea salt
- 1 1/3 cups water
- 1 tablespoon unsalted butter
- 1 2-pound whole Uku cleaned, scaled

FOR THE FISH:

Preheat the oven to 450 degrees F. Butter a heavy large rimmed baking sheet. Using an electric mixer with a hook attachment, mix the flour, sea salt and water in a large bowl until blended. Knead on medium-low speed until the dough is moist but not sticky, about 2 minutes. Transfer the dough to a lightly floured work surface. Gather the

dough; flatten into a square shape. Roll out the dough into a triangular-shape with $\frac{1}{4}$ -inch thickness and large enough to encase the fish, about 20 inches long and 18 inches wide at the widest end. Place the fish atop the dough with the head at the widest end. Fold the dough over the fish, smoothing the dough over the fish to remove any air pockets and encase the fish completely. Using a small sharp knife, trim the dough to contour the fish, leaving a 1 inch edge of dough. Seal any holes in the dough with the dough scraps (the fish must be encased completely). Transfer the encased fish to the prepared baking sheet.

Bake until the crust is pale but firm and an instant-read thermometer registers 135 degrees when inserted near the center of the fish, about 25 minutes. Transfer the baking sheet to a cooling rack. Let stand 5 minutes. Carefully cut around the edge of the crust and remove the top layer of crust. Carefully remove the fillets from the fish.

Make the sauce vierge:

1 lemon

$\frac{3}{4}$ cup extra virgin olive

2 tablespoons lemon juice

4 red tomato, seeded and cut small dice

1 shallot, minced

1 garlic clove, minced

3 tablespoons chopped basil

1 tablespoon chopped tarragon

Salt, pepper

Cut off the ends of the lemon, stand it on the end and using a pairing knife, remove the peel and white pith. Slice the sections from between the membranes and cut into small dice. Combine lemon and all the remaining ingredients in a bowl and stir to combine and seasoning to taste with salt and pepper.

Served the fish with the sauce.