

November 11, 2015  
Casa Nonna & Chef David Burke



## Black Sea Bass with Celery Root Puree, Beet Coulis and Black Truffle Vinaigrette

Celebrity chef David Burke is serving up an elegant Black Sea Bass at his first Signature Chef Series on November 18 at Casa Nonna. The dish is sure to impress all of your dinner party guests. With the incorporation of black truffle vinaigrette, sage and thyme this dish embodies all the best (and tastiest) parts of fall.

### INGREDIENTS

#### To make the Celery Root Puree:

- 1 clove garlic, smashed
- 1 sprig fresh sage
- 1 sprig fresh thyme
- 1 ½ pounds peeled celery root, cut into 1-inch pieces
- 4 Cup Milk
- 4 Tablespoon Unsalted butter
- 4 Tablespoon Sliced fresh chives
- Coarse salt and pepper to taste

#### To make the Beet Coulis:

- 1 bunch beets, with leaves attached
- ½ cup water
- 6 Tablespoon Dry red wine
- 2 Tablespoon Rice vinegar
- 1/2 Teaspoon Salt
- 3 Tablespoon Extra virgin olive oil
- 1/8 Teaspoon Salt

#### To make the Truffle Vinaigrette:

- 1/4 Cup Sliced black truffles in olive oil
- 1/4 Cup Extra virgin olive oil
- 1/4 Cup Sherry wine vinegar
- Juice and zest from a lemon
- Salt and pepper to taste

#### To make the Sea Bass:

- 4 filets black sea bass
- Olive oil
- Salt and pepper to taste
- 1 bunch celery leaves
- Red pepper flakes

### PREPARATION

#### To make the Celery Root Puree:

##### Step 1:

In a cheesecloth, combine the garlic, sage, and thyme and tie with kitchen twine to close. Place in a medium saucepan with celery root and enough milk to cover. Bring to a simmer over medium heat and continue until celery root is tender, about 20-30 minutes. Strain, reserving ½ cup of milk and discard cheesecloth bundle.

##### Step 2:

In a small saucepan, brown butter over medium-high heat, about 8 minutes. Remove and pour butter into bowl to reserve. Transfer one-third of the celery root, the ½ cup reserved milk and browned butter into a blender and blend until smooth. Pass through a chinois. Mash the remaining celery root and combine both mixtures together. Add the chives and season with salt and pepper.

#### To make the Beet Coulis:

##### Step 1:

Remove the greens from beets, leaving ½ inch of stem attached. Rinse beets and place in a large sauce pan. Add water about 1 inch above the beets and bring to a boil. Reduce heat and cover tightly to simmer for 30-60 minutes or until beets are tender.

##### Step 2:

In a bowl combine the water, wine, vinegar, salt, and 2 Tbsp of the oil and mix well.

##### Step 3:

When beets are tender, drain well and let stand 5-10 minutes to cool. Remove skin from beets and quarter.

##### Step 4:

In a blender, combine the wine mixture and the beets and blend until smooth. Pass through a chinois. When ready to serve, heat in a sauce pan

#### To make the Truffle Vinaigrette:

##### Step 1:

In a small bowl, whisk the truffles, oil and vinegar. Add lemon juice and seasoning and mix again. Store until to 3 days in an airtight container.

#### To make the Sea Bass:

##### Step 1:

Coat both sides of the fish with olive oil and season both sides with the spices and celery leaves. After your other elements of the dish are ready, roast the fish in a 325 degree oven for 10-12 minutes.

##### Step 2:

To plate, place the celery root puree in the center of the plate and top with the sea bass. Circle the beet coulis lightly around the fish and do the same with the truffle vinaigrette. Top with freshly shaved truffles and serve.

