

Blackened Island Opaka and Ahi Potstickers with Fresh Mango Sake Syrup

Executive Chef Gordon Hopkins

Roy's Restaurant

Serves 2, makes 10 pieces

Ingredients:

- 4 ounces Opaka scraps
- 4 ounces Ahi
- 1 T. Cayenne Pepper
- 1 tsp. Cumin
- 1 tsp. Garlic (chopped)
- 1 tsp. Shallots (chopped)
- 1 T. Oyster sauce
- 1 T. Chopped green onion
- 2 T. Cilantro (chopped)
- 1 T. Chili powder
- 1 T. Thyme (chopped)
- Salt and pepper to taste
- 1 ounce Sesame Seed Oil
- 4 ounces Mango Chile Sauce
- 10 pieces Dim Sum Wrapper
- 2 sprigs Italian Parsley

Place fish in mixing bowl and season with all ingredients except sesame seed oil. On a very hot flat top or sauté pan, heat sesame seed oil. Remove fish from marinade and char on hot surface until fish is medium rare. Place fish back in same bowl and let mixture cool in refrigerator. When fish is cool, shred by hand and incorporate marinade into mixture. Season with salt and pepper and let cool for wrapping.

Wrapping Potstickers:

Spread wrappers on a clean and dry working surface. Place 1 teaspoon of fish mixture in each wrapper. Fold wrapper into a half moon shape. Place potstickers on plate sprinkled with cornstarch to prevent potstickers from sticking together. Set aside for frying.

Cooking Potstickers:

Blanche potstickers for 30 seconds in a small saucepan full of boiling water. Place potstickers in oiled dish and let cool. Fill sauté pan one third full of cooking oil. Heat oil in medium sauté pan. Be sure oil is hot enough to fry. Place potstickers in frying oil and fold sides down. Cook until golden brown. Place browned potstickers on a napkin to garnish with Italian parsley.

Mango Syrup

- 1 Mango (diced)
- 16 ounces White vinegar
- 2 ounces Grated ginger
- 8 ounces Sugar
- 4 ounces Mirin
- 1 bunch Cilantro
- 6 T. Lingham chili sauce
- 6 ounces Pineapple juice
- 2 T. Cornstarch
- 6 pieces Kaffeir limeleaf

Combine white vinegar, ginger, sugar, mirin, cilantro, chili sauce, and limeleaves and bring to boil. Reduce for 5 minutes. In separate mixing bowl, combine cornstarch and pineapple juice. Add vinegar reduction and reduce to a syrup stage (approximately 20 minutes). Strain syrup. Place mangoes into sauce container and pour hot syrup over the mangoes. Let mangoes set in syrup for 10 minutes. Keep hot until ready to serve.

Serve with Dry Creek Vineyard Fumé Blanc.