

White Fish Rossejat

Pre-heat your oven to 325°

One person browns the pasta and makes the aioli

- 1) Break the spaghetti into pieces about one inch long and put them on the cookie sheet. Do this in small batches because if you try to do the whole bag of spaghetti at one time it's almost impossible to get things the same size.
- 2) Drizzle with 2T olive oil. Gently, Gently, Gently toss the pasta with the olive oil to coat the pasta.
- 3) Put the pasta into the oven.
- 4) The object here is to roast the pasta until it's a golden brown.
- 5) Every 2 minutes, toss the pasta a bit with a rubber scraper. Getting the right color should take about 10-14 minutes. Use your judgement, **we don't want it to be dark brown.**
- 6) When it's a golden-brown transfer it to a big paper plate and set it aside.
- 7) Remove the leaves from the oregano sprigs and chop them roughly. Set them aside and you'll use them for garnish when you plate your dish.

For the aioli

- 8) Mix together in a small bowl
 - a) 1 cup mayonnaise
 - b) 2 t lemon juice
 - c) 1 smushed garlic clove
 - d) 1 t Worchester sauce

The second person cooks the pasta

- 1) While the pasta is in the oven, put the 3 jars of clam juice and 6 cups of water into a saucepan. Add 3 bay leaves. Put the pan on the stove with the heat set between medium and low
- 2) Peel 3 garlic cloves
- 3) Slice them paper thin. Take your time.
- 4) When the person who is browning the pasta takes it out of the oven, heat ~2 T olive oil on the medium heat setting in the middle of the frying pan.
- 5) Put the garlic slices into the middle of the oil and stir them gently.
- 6) Cook them gently until they begin to turn just a little bit brown at the edges.
- 7) Stir in 1.5 T smoked paprika and cook for 30 seconds
- 8) Add the pasta to the pan and quickly stir to coat it with the olive oil/garlic/paprika mix.
- 9) Take 3 cups of broth from the sauce pan and pour it into the frying pan on top of the pasta. You're going to add the liquid three different times
- 10) Turn heat between medium and high.
- 11) Bring to a slow simmer and cook until the liquid is almost gone. Don't stir.

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- 12) Add 3 more cups of the broth
- 13) Bring to back up to a slow simmer and cook until the liquid is almost gone. Again don't stir.
- 14) When the liquid is almost gone, add the remaining broth and immediately put the pan in the oven on the broil setting.
- 15) Cook this for ~8 minutes. The liquid should be almost gone and the pasta should be starting to curl up a bit. Get Chuck or Scott to check the doneness with you.
- 16) When it's done, put a large spoonful of the pasta onto 16 of the 5-inch plates.

The third person cooks the fish

- 1) While all the pasta cooking steps are happening you'll cook the fish.
- 2) Pat the fish dry with a paper towel.
- 3) Cut it into 16 equal-sized pieces.
- 4) Rub it with olive oil on both sides.
- 5) Sprinkle it on both sides with a bit of salt and pepper.
- 6) Heat your frying pan on the stove with a setting between low and medium for 5 minutes.
- 7) Add 3 T olive oil and spread it around
- 8) Gently put the fish onto the pan
- 9) Cook it for about 7 minutes
- 10) Then put the frying pan into a 325° oven
- 11) Cook it for another 5 or 7 minutes. Get Chuck or Scott to help test for doneness.
- 12) Take the fish out of the pan and put onto a cutting board

Now it all comes together

- 1) The pasta is already on the plate
- 2) Put a piece of the fish onto the pasta on each plate.
- 3) Put a small spoonful of aioli on the edge of the pasta
- 4) Garnish with the chopped oregano. Just a little bit because it's a strong flavor and you don't want it to overpower everything else.
- 5) Find a mirror so you can see a genius chef.