



**Porgy In a Pouch**  
**New England Scup with a Southeast Asian**  
**inspired bed of assorted aromatics.**

**Serves:** 10 people

**Cook Time:** 6-8minutes

**Prep:** 30 minutes

**Top**

- 10 sprigs Carrot tops
- 1 Shallots, thinly sliced
- 3 cloves Garlic, shaved
- 10 sprigs Cilantro
- 10 Celery Leaves, picked
- 2 Radish, Thinly sliced
- Radish Leaves, torn
- 3 Kaffir Lime Leaves, Thin julienne
- 2 Edible Flowers
  - 1 - petals plucked
  - 1 - whole
- ¼ Lemon Grass Stalk, minced
- 2 Scallion stalks, sliced

**10 Filets of Scup**

**Assembly**

- 10 Medium parchment paper squares

**Sauce**

- 1/3 c. Sake
- ½ Lemon, Fresh, juiced
- ½ Orange, Fresh, Juiced
- ½ tsp. Fish Sauce
- ½ tsp. Sesame Oil
- 1/3 c. Tamari Soy sauce
- 1/3 c. Soy sauce
- 1 tbsp. Black and White Sesame Seeds, toasted

**Bottom**

- 2" nub Ginger, finely julienne
- 6 Shitake mushrooms, thinly sliced
- 1 pack Enoki mushroom, plucked
- 1 medium Bell Pepper, thin julienne, membrane removed
- 4 Baby Carrots, julienne
- 10 Snow pea pods, cut on the bias

1. Prepare (mise en place) vegetable and herb ingredients.
2. Combine Saki, lemon juice, orange juice, fish sauce, sesame oil, Tamari and soy sauce in a bowl.
3. Lightly toast black and white sesame seeds in sauté pan on medium heat and add to sauce. Set aside.
4. Place individual parchment squares on baking sheet. On half of the parchment assemble **bottom** layer ingredients.
5. Place fish over bottom layer ingredients and add 2 tablespoons sauce on top.
6. Lay **top** ingredients over sauced fish.
7. Enclose fish by folding over parchment, rolling edges closed forming an en Papillote
8. Bake in 350 °F oven for 6 – 8 minutes.

Chef Notes:

Cooking time based on size of filets. Allow more time for larger portions.

