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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S LAKE TROUT FISH BOIL

Serves 4

Ingredients

- 10 chunks Lake Michigan lake trout (4 ounces each)
- 4 new red potatoes (small to medium in size)
- 2 medium-sized carrots (cut in 2 inch pieces)
- 2 medium corn cut in 6 pieces (3 each)
- 10 small pearl onion
- 4 oz extra virgin olive oil
- 10 lemon wedges
- Salt and white pepper to taste
- Italian parsley and tarragon chopped for garnish.
- 1 tablespoon of old bay

Directions

1. Fill an 8-quart stock pot with 10 cups of water, 3 cups of white wine and 3 cups of clam juice. Place over open fire or on stove. Add garlic and bring to boil. Season with salt to your liking (it should taste like ocean water)
2. Add potatoes and carrots. When boil resumes add corn and onions. Wait until boil resumes then time for 2 minutes.
3. Add Whitefish and half of the lemon and cook at a low simmer for an additional 10 minutes
4. Voila, dinner is ready! Using a small ladle skim and fish fat floating on top of the broth and discard. Ladle the broth in serving bowls, then using a slotted spoon, retrieve food from cooking pot, distribute the Fish and the vegetables evenly, then drizzled with olive oil. Garnish with a lemon wedge and chopped herbs and serve with some crusty bread and a glass of champagne.