

Asheville Hot Wreckfish Lettuce Wraps with Nasturtium Aioli & Pickled Ramps

Recipe courtesy of Chef William Dissen

SERVES 4

INGREDIENTS

Asheville hot spice oil:

- ½ cup canola oil
- 3 tablespoons cayenne pepper
- 1 tablespoon brown sugar
- ½ tablespoon smoked paprika
- ½ tablespoon paprika
- ½ tablespoon garlic powder
- 1 teaspoon onion powder

Nasturtium Aioli:

- 2 cups nasturtium leaves
- 1 cup Duke's mayonnaise
- 3 cloves garlic, mashed to a paste
- 1 tablespoon freshly squeezed lemon juice
- kosher salt and freshly ground black pepper

Wreckfish:

- 8 Wreckfish collars, trimmed OR boneless, skinless filets
- 1 cup all-purpose flour
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 8 bibb lettuce leaves
- ¼ cup pickled ramps
- ¼ cup nasturtium leaves
- ¼ cup nasturtium flowers
- ¼ cup thinly sliced radish
- 8 lemon wedges
- canola oil, for frying



DIRECTIONS

To prepare the oil:

Place oil in a small saucepan and set over high heat until the oil shimmers. Remove from the heat and add the cayenne, brown sugar, paprikas, garlic powder and onion powder. Set aside at room temperature.

To prepare the aioli:

Bring a small pot of water to a boil. Add the nasturtium leaves for 15 seconds. Remove, drain and shock in ice water to cool immediately. Drain thoroughly on paper towels and wring out excess water.

Transfer the nasturtium to a blender and puree. Place the puree in a mixing bowl and add the mayonnaise, garlic, lemon juice, salt and pepper. Taste and adjust seasoning as needed. Refrigerate until ready to use.

To prepare the Wreckfish:

Pour 1½ inches of oil into a large Dutch oven, set over medium high heat and bring the oil to 375° F. Place a cooling rack in a sheet pan and set aside.

Combine the flour, salt and pepper in a shallow dish. Dredge the fish in the seasoned flour and gently place into the oil. Cook until the fish reaches an internal temperature of 145°F and is golden brown and crispy. Remove from the fryer and season with additional salt and pepper.

Gently, but liberally brush on the fish with the spice oil and place on the prepared cooling rack. If using collars, remove the flesh of the fish from the bones. To serve, place the fish, lettuce leaves, ramps, nasturtium leaves, flowers, radishes and lemon wedges on a large platter. To build a wrap, place all ingredients on a lettuce leaf and fold like a taco.