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# Chilean Seabass Fillet with Hazelnut Crust, Chiloé Potato Stew and Chilean Locos



180 g Chilean seabass portion  
60 g chopped hazelnuts  
1 pinch of parsley  
2 tbsp melted butter  
1 tbsp panko breadcrumbs  
1 tbsp parmesan cheese  
150 g of cooked and peeled Chiloé potatoes (or replaced with coloured potato)  
3 to 4 Chilean locos (or replace with abalone)  
400 ml Chilean locos broth  
1 pinch of finely diced garlic  
2 tbsp finely diced onion  
1 pinch of oregano  
1 tsp chopped coriander  
2 tbsp white wine  
1 tsp paprika  
2 pieces of cooked octopus  
2 fresh oysters  
2 prawns, 2 scallops, cooked to your liking

## Preparation:

Cut the Chilean seabass into a 180 g portion, season with salt and pepper.

In a bowl, add the hazelnuts, garlic, breadcrumbs, parmesan cheese, butter, and parsley and mix well. Set aside.

Soften the Chilean locos by beating them 10 times per side and then cook in boiling water until tender. Let cool in the same broth.

In a saucepan, sauté the onion and garlic.

Add some broth and the irregularly cut Chiloé potatoes, also incorporate chopped nuts, season with salt, pepper and a little oregano. Perfume the stew with the white wine and coriander.

Seal the fish in a pan, before carefully topping the fish with the hazelnut mix, and baking for 7 to 10 minutes, until surface is golden brown.

Put the mixture of potatoes and nuts on a plate and garnish with octopus, scallops and prawns, garnish with fresh herbs. Place the Chilean seabass fillet on the side.



It was in Chile where the now legendary Toothfish fishery started back in the eighties and rapidly developed from a small-scale operation into a sizable commercial fishery. The first challenge was to find a market for this, then unknown, fish species. The first main market was Japan and then the USA, where the fish was successfully marketed as Chilean seabass as it is still known today.

Today the Chilean industry, grouped as the Association of Seabass Operators of the Magellan Region (AOBAC), fishes in a well-regulated and sustainable fishery operating under strict government control and CCAMLR regulations where applicable. We are in the process of implementing the best management practices possible, working closely with the Chilean government and scientific bodies and soon will start the process for Marine Stewardship Council certification.

“The Chilean seabass is a fish unrivaled by its unique taste and texture and intense flavour that makes it a favourite in the best restaurants around the world.”

- Carlos Labrín, Head Chef, La Mar, Santiago, Chile.

