



Macadamia Crusted Wahoo with Mango Lime Butter

Serves 4

Ingredients

- 1/2 cup chopped fresh mango
- 1/2 cup dry white wine or white cooking wine
- 2 tablespoons sugar
- 1 teaspoon peeled and minced fresh ginger
- Juice of 2 limes
- 1/4 cup heavy cream
- 1/2 cup cold unsalted butter, cut into small pieces
- Salt
- Freshly ground black pepper
- 1/2 cup macadamia nuts, whole or pieces
- 2 cups panko (Japanese bread crumbs)
- 1/2 cup fresh basil
- 1/2 cup good-quality mayonnaise
- 2 teaspoons Sriracha (Thai garlic-chile paste)
- 6 (6-ounce) ono fillets
- Salt
- Freshly ground black pepper
- Canola oil for sauteing

Directions

- To prepare the mango-lime butter, in a saucepan, combine the mango, wine, sugar, ginger, and lime juice and simmer over medium heat for 5 minutes, until thick and syrupy.
- Add the cream, mix well, and remove from the heat.
- Pour into a blender and blend until smooth.
- Return to the saucepan and simmer over low heat for 8 minutes, until the mixture thickens slightly.
- Add the butter, a piece at a time, and stir until incorporated before adding the next piece.
- Be careful not to boil the sauce, or it will separate.
- Season with salt and pepper and keep warm.
- Preheat the oven to 450 degrees.
- To prepare the coating, place the nuts, panko, and basil in a food processor and process until fine.
- Spread on a plate.
- In a bowl, combine the mayonnaise and chile paste and mix well.
- Lightly season the fish with salt and pepper.
- Evenly spread a light coat of the chile mayonnaise on one side of each fish fillet.
- Coat the same side evenly with the coating.
- In an ovenproof saute pan or skillet, pour in just enough oil to coat the bottom and heat over medium heat. (Be careful not to heat the pan too hot or the macadamia nuts will burn.)
- Add the fish, crust side down, and saute for 3 minutes, until golden brown.
- Turn the fish and place in the oven for 5 minutes, until cooked through and firm to the touch.
- Place the fillets on warmed individual plates. Serve with the mango-lime butter.