

# Roasted Black Grouper filet with smoke paprika Hollandaise

(serves 4)

4 6oz Grouper filets  
3 Egg yolks  
½ lb butter (clarify)  
¼ cup white wine  
1 shallot (small diced)  
1 tbsp Lemon juice  
1 dash of tabasco sauce  
1 dash of Worchester sauce  
1 tsp Smoke paprika  
Olive oil  
Salt& pepper

**Method** – Prepare Hollandaise by placing shallot, white wine, lemon juice, Worchester sauce and tabasco in a sauce pan and reduce until almost dry, set aside. Place egg yolks in metal bowl. Whisk over boiling water, while carefully removing periodically so that mixture doesn't get too hot and curdle. Whisk eggs until mixture obtains ribbon stage. You will know when you reach this stage when you sway mixture from side to side, and it resembles a ribbon. Remove from heat and slowly add butter with whisk in a slow but gradual stream. Finish by adding smoke paprika, white wine and shallot reduction, Season to taste. Keep Hollandaise in a warm spot and place plastic wrap on top. Preheat pan and season grouper with olive oil and salt and pepper. Pan sear Grouper until flesh is nice and golden brown, finish by placing in 350° oven. Serve Grouper on a white plate with seasonal vegetables, and finish with Smoke paprika hollandaise on top, around or on the side.



**Diana's Seafood Delights**  
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