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Black Cod with Miso

Ingredients

8 ½ ounces (240g) black cod
Nobu-style Miso
Daikon skin
1 pickled ginger stem
Yuzu Miso Sauce

Preparation

- 1 Spread the Nobu-style Saikyo Miso in a tray for marinating. Score the skin on the black cod and put it in the miso to marinate in the refrigerator for 2-3 days
- 2 When you want to cook, preheat the oven to 400°F (200°C, gas 6). Scrape the miso used to marinate the cod out of the trays
- 3 Flatten out the daikon skin, place in the metal tray over the fish and put in the preheated oven for about 10 minutes
- 4 Remove the tray from the oven. Place on a toban (hot plate) so that the cod continues to cook. When browned and fragrant , transfer to plates
- 5 Add the pickled ginger, then dot the plate with the Yuzu Miso Sauce, varying the size of the dots of sauce

Cooks Note

Adjust the length of marinating to suit your taste- the longer the deeper the flavor; The reason for flattening out the daikon when you put the black cod in the oven is to prevent it from burning at the edges.
