

# 7<sup>th</sup> Annual Culinary Competition

University of Connecticut | Department of Dining Services

## Seared Sea Bass with Spinach , Artichoke and Chevre Cheese Ravioli topped in a Tomato Basil Vinaigrette

**Chef Scott Chapman**

8 skin on sea bass filet  
4 cups extra virgin olive oil  
1 cup kosher salt  
¼ cup black pepper  
10 italian plum tomatoes  
10 shallots, peeled  
1 can artichoke hearts  
1 bag fresh spinach leaves  
10 won ton wrappers  
1 bottle aged balsamic vinegar  
6 large eggs  
4 loaves chevre (goat) cheese  
2 bunches fresh basil

Filet and bone each Sea Bass (leaving the skin on) into approximately 4 oz portions.

Season and oil filets and let marinate. Clean and chop spinach leaves and keep on the side.

Dice shallots and cut artichokes hearts into ½” dice.

Heat sauté pan with olive oil, sauté shallots and artichokes, add spinach leaves just to wilt and season.

Place stuffing mixture on a sheet pan and chill quickly.

After cooled, add chevre cheese and mix, season to taste.

Take won ton wrappers and add approx. 1 tbsp of stuffing, brushing edges with egg wash. Top with another won ton wrapper and cut raviolis with a cutter, making sure all edges are secure so stuffing won't leak when cooking. Dice Italian plum tomatoes into ½” pieces, and clean, then chiffonade basil.

Sauté shallots, add tomatoes at the end with olive oil, season to taste. Set aside for sauce.

Take marinated Sea Bass filets, sear off on a very hot pan with a little olive oil skin side down. Finish cooking in the oven till properly cooked. Place 1 ravioli on each dish, topping with a portion of Sea Bass, top with a small amount of vinaigrette, using a small amount of sauce to ring around the dish.

Garnish with chiffonade of basil.