

Magnolia-roasted sea bass

Maison Blanche, Longboat Key, Fla.
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Cool Plates features dishes from across the country to help inspire chefs' creativity.

Chef Jose Martinez takes the practice of cooking food wrapped in leaves, common in many cultures, and makes it local by using magnolia instead of traditional grape or banana leaves.

“We have a lot of magnolia in Florida, and I love the smell,” he said, noting that, apart from the aroma, the magnolia gives the dish an agreeable bitter note on the end.

He makes an onion confiture by slowly sautéing minced onion until it’s thoroughly caramelized. He places that on top of the magnolia leaf, and then puts pan-seared sea bass on top of that and roasts it for 10-15 minutes, depending on the side of the fish.

He serves it with a sauce of fish fumet and lemon emulsified with brown butter, and tops it with a julienne of fried leeks.

The dish is \$34.

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