



**MAUI ONION TEMPURA CRUSTED MAHI MAHI ON  
 CARAMELIZED ONION RISOTTO WITH ROASTED ONION JUS**  
 Chef DK Kodama ~ Sansei Restaurants / Cane & Taro

**Serves 4**

Fresh Mahi Mahi – cut into 4 thin, 4 oz. fillets  
 and seasoned to taste with salt & pepper  
 1/4 C Maui Onion – peeled and pureed  
 in a food processor  
 1 C Tempura batter mix

1 tsp Toasted sesame seeds  
 1 tsp Sesame oil  
 1 tsp Minced garlic  
 1/2 to 3/4 C Iced water –  
 enough to make a thin tempura batter

**Risotto Base**

2 Tbsp Olive oil  
 1 tsp Minced garlic  
 8 oz. Arborio rice  
 1/4 C White wine

3-1/2 – 4 C Chicken stock or water  
 1/4 C Caramelized onions  
 1/4 C Grated parmesan cheese  
 1 Tbsp Butter



### **Caramelized Onions**

2 each Maui Onions – peeled and diced 1/4"

Salt & pepper to taste

2 Tbsp Olive oil

Heat olive oil over medium low heat, add onions and sweat sauté for 2-3 minutes. Reduce heat to low and continue to slow cook onions until caramelized to a dark golden color. Remove from heat and season to taste with kosher salt & pepper. Reserve.

### **Roasted Onion Jus**

2 each Maui Onions – peeled and cut in half

1/2 tsp Sugar

Sprinkle onion halves with sugar. Place onion halves in a roasting pan and cover tightly with foil. Roast in a preheated 350 degree oven for 1-1/2 hours.

Remove foil and continue to roast until onions are golden brown. Remove; drain off and reserve liquid in pan. Cool onions and squeeze out remaining onion juice. Reserve onion jus.

### **To Prepare Dish:**

Place the tempura batter mix, grated onion, onion liquid, sesame seeds, sesame oil and garlic in a bowl. Slowly add and whisk in iced water, until a thin tempura batter consistency is achieved. Reserve chilled.

Season fish pieces with salt and pepper. Lightly dust with flour and dip into tempura batter. Deep fry until golden brown and the fish is just cook through. Reserve warm.



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## *CONTINUED FROM PREVIOUS CARD*

Place Arborio rice in a heavy gauged sauce pot, add olive oil and stir to coat rice. Place pot on a medium high heat, add garlic and sauté ingredients for a minute. Add white wine and let simmer until wine has completely reduced.

Add 2 cups of stock and the caramelized onions, stir ingredients and bring to a simmer. Let liquid reduce by 50% (do not stir rice at this point).

Add 1 to 1-1/2 cups of stock, depending on the doneness for risotto at this stage. Stir ingredients and bring to a simmer. Let reduce until the risotto is al dente (do not stir rice at this point) and the liquid consistency is light and just beginning to be creamy. Turn heat off, add the grated parmesan and butter. Stir and work to blend and cream the risotto.

Note: Risotto will take approximately 20 minutes to prepare.

Plate risotto on serving dishes and drizzle the onion jus over the top of the risotto. Top risotto with tempura fish pieces and serve.

