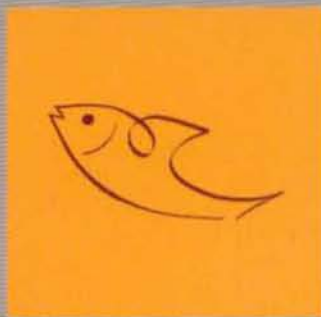


The Kitchen Pro Series

FISH AND SEAFOOD

Identification • Fabrication • Utilization



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The Culinary Institute of America

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Contents

<i>Preface</i>	8
1. Fishing Methods	11
Fishing Methods	11
2. Fin Fish: Quality Characteristics, Storage, and Handling	20
Purchasing Fresh Fish	20
Storage	22
Market Forms for Fin Fish	23
3. Shellfish: Quality Characteristics, Storage, and Handling	27
Shellfish Purchasing, Storage, and Market Forms	27
4. Fin Fish Identification	42
Anchovy	42
Arctic Char (<i>Salvelinus Alpinus</i>)	44
Barramundi (<i>Lates Calcarifer</i>)	45
Bass, Chilean Sea (<i>Dissostichus Eleginoides</i>)	47
Bass, Hybrid (<i>Morone Chrysops-M. Saxatilis</i>)	49
Bass, European Sea (<i>Dicentrarchus Labrax</i>)	50
Bass, Black Sea (<i>Centropristis Striata</i>)	52
Bass, Striped (<i>Morone Saxatilis</i>)	53
Blackfish, Tautog (<i>Tautoga Onitis</i>)	55
Bluefish (<i>Pomatomus Saltatrix</i>)	56
Bream (<i>Sparus Auratus</i>)	58
Catfish (<i>Ictalurus Punctatus</i>)	59
Cod (Family: Gadidae)	61
Dogfish (<i>Squalus Acanthias</i>)	69
Eel (<i>Anguilla Rostrata</i>)	71

Flounder (Order: <i>Pleuronectiformes</i>)	73
Grouper, Red (<i>Epinephelus Morio</i>)	74
Halibut	76
Herring (<i>Clupea Harengus</i>)	78
John Dory (<i>Zenopsis Ocellata</i>) (<i>Zeus Faber</i>)	79
Lingcod (<i>Ophiodon Elongatus</i>)	81
Mackerel	82
Mahi Mahi (<i>Coryphaena Hippurus</i>)	84
Monkfish (<i>Lophius Americanus</i>)	85
Mullet, Red (<i>Mugil Cephalus</i>)	87
Opah (<i>Lampris Guttatus</i>)	89
Orange Roughy (<i>Hoplostethus Atlanticus</i>)	91
Ocean Perch, Atlantic (<i>Sebastes Marinus</i>)	92
Pompano (<i>Trachinotus Carolinus</i>)	94
Porgy (<i>Pagrus Pagrus</i>)	95
Red Drum (<i>Sciaenops Ocellatus</i>)	97
Sablefish (<i>Anoplopoma Fimbria</i>)	98
Salmon, Atlantic (<i>Salmo Salar</i>)	100
Salmon, Coho (<i>Oncorhynchus Kisutch</i>)	101
Salmon, Chum (<i>Oncorhynchus keta</i>)	103
Salmon, Pink (<i>Oncorhynchus Gorbusha</i>)	103
Salmon, Sockeye (<i>Oncorhynchus Nerka</i>) or Copper River Salmon	105
Sardines (<i>Sardinella Aurita</i>) (<i>Sardina Pilchardus</i>) (<i>Harengula Jaguana</i>)	105
Skate (<i>Raja Batis</i>) (<i>Raja Binocularata</i>) (<i>Gymnura Micrura</i>)	107
Smelt, Rainbow (<i>Osmerus Mordax</i>)	109
Snapper (Genus: <i>Lutjanidae</i>)	110
Sole (Family: <i>Achiridae</i>)	114
Sturgeon	116
Swordfish (<i>Xiphias Gladius</i>)	117
Tilapia (<i>Tilapia Nilotica</i>)	119
Tilefish (<i>Lopholatilus Chamaleonticeps</i>)	121
Trout, Rainbow (<i>Salmo Gairdneri</i>)	123
Tuna Overview	124
Turbot	132
Wolffish (<i>Anarhichas Lupus</i>)	134

5. Shellfish Identification

136

Classifications of Marine Animals	136
Abalone (Family: <i>Haliotidae</i>)	138
Clams	140

Conch, Queen (<i>Strombus Gigas</i>)	147
Crab	148
Cuttlefish (<i>Sepia Officinalis</i>)	155
Langostino (<i>Cervimunida Johni</i> , <i>Munida Gregaria</i> , <i>Pleuroncodes Monodon</i> , <i>Nephrops Norvegicus</i>)	156
Lobster	158
Mussel, Blue (<i>Mytilus Edulis</i>)	162
Mussels, Green Lip (<i>Perna Canaliculus</i>)	163
Scallops	164
Sea Urchin (<i>Strongylocentrotus Fransiscanus</i> , <i>Strongylocentrotus Droebachiensis</i>)	167
Shrimp	168
Shrimp Varieties	169
Surimi	174
6. Cephalopod and Others Identification	176
Octopus (<i>Octopus Dofleini</i> , <i>Octopus Vulgaris</i>)	176
Oysters	177
Oyster Varieties	178
Squid (<i>Loligo Illecebrosus</i> , <i>Loligo Opalescens</i> , <i>Loligo Pealei</i>)	181
7. Fin Fish Fabrication	184
Fabrication	184
8. Shellfish Fabrication and Tools of the Trade	197
Shellfish Fabrication	197
Tools of the Trade	210
Knife Sharpening	212
9. Aquaculture	215
Fish Farming Techniques and Methods	215
10. Sanitation: Safety and Sanitation, Storage and Handling	221
How Fresh is Fresh Fish?	222
Time and Temperature	222
Storage	226
Purchasing	227
Food Safety and HACCP	228
Food-borne Disease	229
11. Curing, Brining, Smoking, Raw, and Caviar	238
Salt: Sodium Chloride (NaCl)	239
Curing	242
Smoke	250

6 Contents

Caviar 256

Raw 262

12. Nutrition and Understanding Cooking Methods and Ingredients 273

Nutrition 273

Understanding Cooking Methods and Ingredients 276

Keep it Simple 281

13. Recipes 295

Base Recipe for Shallow Poached Fish 295

Bouillabaisse 297

Ceviche 299

Clam Sauce 300

Cold-Smoked Salmon 301

Conch Fritters 302

Crab Cakes with Creole Honey-Mustard Sauce 303

Creole Honey-Mustard Sauce 305

Dashi 305

Dover Sole Meunière 306

Egg Pasta 308

Fillet of Flounder with White Wine Sauce 309

Fish and Chips 310

Fish Stock 312

French Fried Potatoes 313

Garlic Shrimp 313

Gravlax (Dill Cured Salmon) 314

Grilled Salmon with Ginger Glaze 315

Japanese Hand Vinegar 317

Japanese Omelet for Nigiri Sushi (tamago) 317

Lobster Thermidor 318

Miso Soup 319

Mousseline Force meat 320

Mussels Marinière 321

New England Clam Chowder 322

Nigiri Sushi 323

Nori-Roll Sushi (Maki Sushi) 324

Paella 325

Pan-Fried Cod 328

Rouille (Garlic and Saffron Mayonnaise) 329

Salade Niçoise 330

Salmon Rillettes 332

Salt Cod Fritters 333

Shrimp Bisque	334
Shrimp Tempura	335
Shrimp with Tomatoes, Feta, and Oregano	336
Sushi Rice	337
Tempura Dipping Sauce	338
Trout with Sautéed Mushrooms	339
Wasabi	340

About CIA and Author Biography	341
CIA Conversion Charts	342
Glossary	345
Index	353