

Atlantic Mussels Marinated in Sherry, Fennel, and Orange

Species

Atlantic mussels

Supplier

Canadian Cove from Atlantic
Aqua Farms, PEI

Pairing

Golden Horseshoe
Premium Lager

Ingredients

5 lbs Atlantic mussels
1 head fennel
2 oranges
½ litre orange juice
¼ cup sherry vinegar
¼ cup grape seed oil
5 shallots
5 cloves garlic

Method

1. Finely slice the shallots, garlic.
2. Sweat in a large pot until tender.
3. Deglaze with the sherry vinegar, and orange juice.
4. Bring to a boil and add the mussels.
5. Steam the mussels and once they're open, refrigerate.
6. Strain the cold liquid and add the finely sliced fennel and grape seed oil.
7. Pour the liquid over the mussels and garnish with orange zest, orange segments & fennel fronds.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.



Atlantic and Pacific oysters and Atlantic quahog clams on the half shell with lemon and horseradish

Species

Pacific oysters

Supplier

Fanny Bay Oysters, Mac's
Oysters, BC

Species

Atlantic quahog clams

Supplier

Innovative Fishery
Products Inc., NS

Pairing

Orange Peel Ale

Method

Open and enjoy!

Serve plain, with a lemon wedge or
dab of horseradish.

Ingredients

.....

Atlantic oysters

Pacific oysters

Quahog clams

lemon

horseradish

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Atlantic Cod with Spanish Tortilla and Squid Ink Sauce



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Atlantic cod

Supplier

True North Salmon Company,
a division of Cooke
Aquaculture, NB, NS & NL

Pairing

Devil's Pale Ale

Ingredients

Cod fillet
Yukon Gold potato (large)
½ cup Olive oil
6 Eggs
½ cup double cream
Shallot 1 large
Garlic 1 clove
Black peppercorn 10
Bay leaf 1
Smoked paprika 1 tsp.
White wine vinegar ¼ cup
White wine ¼ cup
Fish stock 1 cup
Double cream ¼ cup
Squid ink 1 tbsp.

Method

1. Peel the potato and poach in the olive oil until tender.
2. Drain, reserving the oil.
3. Beat the eggs with the cream, salt, and pepper, and half the reserved oil.
4. Pour over the potatoes in a cast iron skillet (8”).
5. Bake in a slow oven (275-300) until set.
6. Meanwhile, chop the shallot and garlic roughly.
7. Add to a sauce pot with peppercorns, bay leaf, smoked paprika, white wine vinegar, and white wine.
8. Reduce the liquid over high heat until there is almost nothing left.
9. Add the fish stock and reduce by half.
10. Whisk in the double cream and squid ink.
11. Bring to a boil and remove from the heat.
12. Strain through a fine sieve.
13. Season to taste.
14. Turn out tortilla onto a plate and cut into wedges.
15. Season the cod fillets.
16. Cook skin side down in the cast iron skillet in a hot oven.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Atlantic Mussels Steamed in Orange Peel Ale



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Atlantic mussels

Supplier

Canadian Cove from Atlantic
Aqua Farms, PEI

Pairing

Orange Peel Ale

Ingredients

5 lbs Atlantic mussels

1 Red Kuri squash

1 small onion

5 cloves garlic

1 litre Orange Peel Ale

Method

1. Roast the squash at 350 until tender.
2. Scoop out the flesh.
3. Chop the onion and garlic.
4. Sweat the onion and garlic until tender but not coloured.
5. Add the squash flesh and the beer.
6. Puree in a blender.
7. If the sauce is too thick, add a little more beer.
8. Bring the sauce to the boil and add the mussels.
9. When the mussels are open, serve with bread and beer.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

BC Scallop Ceviche with Yellow Curry, Coconut, and Lime



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Scallops

Supplier

Island Scallops, BC

Pairing

Golden Horseshoe
Premium Lager

Ingredients

10 B.C. scallops
1 Tbsp. Mae Ploy yellow
curry paste
2 shallots
1 yellow pepper
2 yellow tomatoes
1 thumb ginger
2 cloves garlic
juice and zest of 10 limes
200 ml fish stock
200 ml coconut milk
cilantro
sugar to taste

Method

1. Slice the scallops into 40 thin rounds.
2. Chop the shallots, garlic, pepper, tomato, and ginger roughly.
3. Sweat them down until tender stir in the curry paste and toast lightly.
4. Add the fish stock and bring to a boil.
5. Reduce slightly and add the coconut milk.
6. Bring back to the boil but don't boil hard as the coconut milk will separate.
7. Puree in a blender and pass through a fine sieve.
8. Add the juice and zest of the limes and the sugar and allow to cool.
9. Once cold, pour over the scallops and allow to marinate for ½ an hour.
10. Serve chilled garnished with cilantro leaves.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

New England Style Manila Clam Chowder

Species

Manila clams

Supplier

Mac's Oysters, BC

Pairing

Golden Horseshoe
Premium Lager

Ingredients

.....

- 2 onions
- 2 carrots
- 2 branches celery
- 5 cloves garlic
- 1 head fennel
- 5 lbs manila clams
- 2 potatoes
- 2 litres fish stock
- 2 litres 35% cream
- 1 cup white wine
- 1 bunch tarragon
- 1 bunch flat leaf parsley
- 1 bunch chives
- ¼ lb butter

Method

1. Dice the onion, carrot celery, garlic, and fennel.
2. Sweat in butter until tender.
3. Add the white wine and fish stock and bring to a boil.
4. Dice the potato and add to the soup.
5. Add the cream and simmer until the potato is tender.
6. Wash the clams thoroughly in several changes of water.
7. Add the clams to the soup and simmer until they open.
8. Stir in the chopped herbs at the last minute and season to taste.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Pacific Salmon Tartar with Avocado and Lime on a Sesame Cracker



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Pacific Salmon

Supplier

Creative Salmon
Company, BC

Pairing

Red Leaf Lager

Ingredients

.....

- 1 lb pacific salmon
- 1 avocado
- 2 limes
- 1 lb hard flour
- 2 tbsp sesame seeds
- ½ oz. fresh yeast
- sesame oil
- 1 tbsp salt
- cilantro
- grapeseed oil

Method

1. Add a splash of warm water to the yeast and leave until frothy
2. Add the salt to the flour.
3. Add the yeast and water to the flour.
4. Add enough cold water to make a stiff dough.
5. Roll the dough through a pasta machine to the second to last thickness.
6. Brush with sesame oil, sprinkle with sesame seeds and cut into triangles.
7. Bake at 350 for 5-6 minutes until brown and crisp.
8. Puree the avocado and season with lime juice, sesame oil, cilantro, salt and pepper to taste.
9. Dice the salmon finely and add a splash of grapeseed oil, lime zest, salt and pepper.
10. Quenelle the avocado puree onto the cracker, add some salmon tartar and garnish with cilantro leaves.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Peat Smoked Atlantic Salmon with Pumpernickel & Horseradish Crème Fraiche



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Atlantic Salmon

Supplier

True North Salmon Company,
a division of Cooke
Aquaculture, NB, NS & NL

Pairing

Devil's Pale Ale

Ingredients

.....

- 1 Atlantic salmon fillet (4 lbs)
- ½ litre heavy cream
- 100 ml prepared horseradish
- 1 bunch dill
- 1 cup salt
- 1 cup sugar
- 1 gallon water
- Irish peat as needed

Method

1. Bring the water, sugar, and salt to a boil to fully dissolve.
2. Chill completely.
3. Submerge the salmon in the brine for 24 hrs.
4. Put the horseradish in a square of cheesecloth and squeeze out all the moisture.
5. Add all the liquid to the cream and let stand at room temperature for 24 – 36 hrs.
6. The cream will thicken.
7. Drain the crème fraiche in cheesecloth for 3-4 hrs until the desired consistency has been reached.
8. Remove the salmon from the brine and smoke over peat for 6-7 hrs in a hot smoker.
9. Chill the salmon.
10. Quenelle the crème fraiche onto pumpernickel rounds, break up the salmon and place on the crème. Garnish with dill.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Roasted Atlantic Salmon with Pickled Oyster Mushrooms



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Atlantic Salmon

Supplier

Mainstream Canada, BC

Pairing

Devil's Pale Ale

Ingredients

.....

- 2 lbs Atlantic salmon fillet
- ½ lb oyster mushrooms
- ½ cup white wine vinegar
- ½ cup white wine
- ½ cup water
- ¼ cup sugar
- 8 peppercorns
- 10 coriander seeds
- 1 tbsp fennel seeds
- flat leaf parsley

Method

1. Bring the wine vinegar, wine, water, sugar, and spices to a boil.
2. Pour over the oyster mushrooms until completely submerged.
3. Refrigerate for one week.
4. Roast the salmon skin side down in a hot pan at 400F
5. Chop some parsley and add to the drained mushrooms (the brine can be reused once)
6. Warm the mushrooms slightly and present the salmon skin side up on top.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Sablefish Poached in Garlic Olive Oil with Chorizo Salt



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Farmed Sablefish

Supplier

Sablefish Canada, BC

Pairing

Pumpkin Ale

Ingredients

- 1 fillet of farmed sablefish
- 2 cups of olive oil
- 10 cloves of garlic
- 1 chorizo sausage
- 1 tsp smoked paprika
- 1 cup salt

Method

1. Chop the sausage roughly and fry until crispy in 2 tbsp of the olive oil with the smoked paprika.
2. Spread the sausage on a tray and leave out to dry overnight.
3. Combine the sausage and the salt in a blender and process until well mixed.
4. Pass through a coarse sieve to catch any large pieces. (This will make much more than you need but the resulting salt is good for all occasions.)
5. Put the garlic in the olive oil and put on medium heat until the garlic has slowly browned and flavoured the oil.
6. Remove the garlic and using a thermometer bring the oil to 80 C.
7. Submerge the sablefish in the oil and poach gently until just cooked through.
8. Remove and sprinkle with the chorizo salt.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.



Seared Rainbow Trout with Hazelnuts and Wax Beans

Species

Rainbow trout

Supplier

Cold Water Fisheries Inc.,
compliments of Northern
Ontario Aquaculture
Association, ON

Pairing

Red Leaf Lager

Ingredients

.....

- 1 Rainbow trout
- 1 lb of yellow and green wax
beans
- 1 shallot
- ½ cup toasted hazelnuts
- ¼ cup heavy cream

Method

1. Bake the trout whole in a 350F oven for
10 – 12 minutes.
2. Finely dice the shallot and sweat in butter.
3. Boil the wax beans in plenty of boiling
salted water.
4. Drain and add to the shallot
5. Toss in the toasted hazelnuts and cream.
6. Bring to a boil until the cream coats the beans.
7. Season to taste and serve with the trout.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Vodka Cured Arctic Char with Heirloom Beet and Dill Salad



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Farmed Arctic Char

Supplier

Icy Waters Ltd., YT

Pairing

Orange Peel Ale

Ingredients

.....

- 1 farmed arctic char in fillets
- 5 candycane beets
- 5 golden beets
- 1 shallot
- 1 lemon
- olive oil
- dill
- 100 ml vodka
- ½ lb salt
- ½ lb sugar

Method

1. Combine the salt and sugar.
2. Sprinkle a layer of seasoning on the bottom of a non reactive container big enough to hold the whole fish.
3. Lay the first fillet skin side down on the seasoning and cover with more salt, sugar, and several sprigs of dill.
4. Put the second fillet on top skin side up and cover with more seasoning.
5. Cover the fish with a tea towel and sprinkle over the vodka.
6. Cover the whole dish in cling film and weight it gently.
7. Refrigerate 24 hrs.
8. Boil the beets in salted water with ¼ cup red wine vinegar, and ¼ cup sugar.
9. Cool in the liquid then scrape off the skins.
10. Slice the beets finely on a mandolin and combine with the finely diced shallot, sprigs of dill, the zest and juice of one lemon and olive oil to taste.
11. Remove the fish from the salt cure, rinse lightly, and pat dry.
12. Slice the char off the skin and arrange over the beet salad.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.

Whole Roasted Halibut with Chive Butter



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Farmed Halibut

Supplier

Scotian Halibut, NS

Pairing

Pumpkin Ale

Ingredients

- 1 farmed halibut
- 1 lemon
- 2 tbsp white wine vinegar
- 8 peppercorns
- 1 bay leaf
- 1 shallot sliced
- ¼ cup 35% cream
- 1 lb butter
- 1 bunch chives

Method

1. Combine the shallot, zest and juice of 1 lemon, wine vinegar, peppercorns, and bay leaf in a sauce pan.
2. Reduce until the liquid is almost gone.
3. Add the cream and reduce again until the cream is very thick.
4. Cut the butter into cubes and stir into the cream off the heat until the butter has emulsified.
5. Stir in the chopped chives and keep warm.
6. Season the halibut with salt and pepper and roast in a 400F oven until just cooked through.
7. Serve the chive butter alongside.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.