

**JOHN TAYLOR**  
**DOMUS**  
**CAFÉ**

## **Smoked Ontario White Fish Chowder**

*Inspired by "Aquarium" by Camille Saint-Saens*

SERVES 4 PEOPLE

1 TO 2 FILETS OF SMOKED TROUT FROM YOUR LOCAL SMOKEHOUSE OR HOT SMOKED SALMON

1 FILET OF FRESH ONTARIO LAKE PICKEREL AVAILABLE AT YOUR LOCAL FISH MONGER HAVE THEM SCALE, BONE AND CUT FISH FOR YOU IF YOU DO NOT WISH TO,

1 MEDIUM ONION DICED

2 TO 3 STALKS OF CELERY DICED

8 TO 10 LARGE FINGERLING POTATOES COOKED AND PEELED OF THEIR SKIN AND SLICED INTO ROUNDS

6 TO 8 RASHERS OF SMOKED BACON

1 L OF FISH OR CHICKEN STOCK OR WATER IF YOU DO NOT HAVE

250 ML WHITE WINE

250 ML 35% CREAM

FRESH CHIVES

FRESH THYME

SEA SALT AND FRESH GROUND PEPPER

FRESH BUTTER

OLIVE OIL OR VEGETABLE OIL

Don't forget to substitute local fish and produce if you live outside of Ontario!

### **METHOD**

IN CLEAN POT AND 1 TO 2 TABLESPOONS OIL AND ADD SLICED BACON COOK UNTIL ALL THE FAT HAS BEEN RENDERED FROM THE BACON.

REMOVE WITH SLOTTED SPOON AND RESERVE. DRAIN OFF EXCESS BACON FAT AND RESERVE 1 TABLESPOON (OPTIONAL) RETURN TO HEAT ADD 2 TABLESPOONS BUTTER TO BACON FAT AND ADD ONIONS AND CELERY

SWEAT UNTIL TRANSLUCENT ADD WHITE WINE, CREAM, STOCK, POTATOES, FRESH PICKED THYME, BACON AND BRING TO GENTLE SIMMER.

COOK UNTIL POTATOES ARE HEATED THROUGHOUT.

ADD SMOKED TROUT AND CLEANED PICKEREL INTO CHOWDER AND HEAT THROUGH FOR FURTHER 5 MINUTES, SEASON WITH SALT AND PEPPER AND SERVE, GARNISH WITH FRESH CUT CHIVES AND GOOD CRUSTY BREAD