PAN SEARED TROUT WITH CARROT AND GINGER PUREE

2 FILETS TROUT  1/2 TSP YELLOW ONION
10 OZ CARROTS  2 OZ YUZU
.5 OZ FRESH GINGER  1 OZ BASIL
2 OZ BUTTER  4 OZ EXTRA VIRGIN OLIVE OIL
2 OZ HEAVY CREAM  1 OZ SEASME OIL
3 TSP GARLIC  1.5 LBS FINGERLING POTATOES

METHOD

STEP 1 - Pan sear the trout in butter and oil (moderate to high heat).

STEP 2 - Cook carrot, ginger, garlic, and onion in heavy cream until soft. Puree in blender.

STEP 3 - Blanch and shock basil blend with yuzu and oil.

STEP 4 - Cut fingerlings in half, long ways. Toss with sesame oil and roast in 350 degree oven until lightly brown.

STEP 5 - Salt and Pepper to taste.