



# GREAT NORTHERN PRODUCTS, LTD.

## Farm Raised Arapaima (Paiche) Whole Fillets (*Arapaima Gigas*)

Average size: 2-4 lbs, skinless boneless PBO  
IVP, 1x15lb cardboard boxes



### Product Features

Ideal for well-seasoned dishes, such as those with herbs.

Pairs well with all red and white sauce recipes.

Farm raised in the Amazonian basin.

Fillet is a savory and tender meat, with almost no fat.

Ideal for chefs looking for a unique and versatile seafood item.

Great substitute for higher priced alternatives including Chilean sea bass.

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# Recipe – Paiche with Mandarin sauce

Preparation: 25 mins, serves 5



## **For the fish:**

2.2 lbs paiche fillet  
1 lime, juiced  
Salt  
3 tbsp. olive oil

## **For the sauce:**

4 cups heavy cream  
1 onion, chopped  
3 tbsp. butter  
½ cup sundried tomatoes  
½ cup black olives  
1 yellow bell pepper, diced  
Salt

## **Preparation:**

Season the paiche fillets with a pinch of salt and juice from the lime. Fry in pan until cooked through. Set aside.

In a pan, melt the butter. Add chopped onion and the bell pepper and stew.

In a blender, add onion and pepper mixture with heavy cream. Blend until smooth and season with salt to taste.

Pour sauce over paiche, garnish with sundried tomatoes and olives.

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