<https://www.saveur.com/article/Recipes/Kumu-with-Lemongrass-Sauce/>

Kumu with Lemongrass Sauce

~~1 small carrot~~

~~1⁄2 small red pepper~~

~~1 stalk celery~~

~~1⁄2 cup Fish Stock~~

~~1 tsp. minced shallot~~

~~4 tbsp. butter~~

~~1⁄2 tsp. chopped tarragon~~

~~Salt and freshly ground black pepper~~

~~8 (3-oz.) kumu or red mullet filets~~

~~1 tbsp. peanut oil~~

~~4 sprigs chervil~~

Instructions

~~Peel carrot, pepper and celery, then cut into 1⁄8" cubes.~~

~~Place carrots, peppers, celery, fish stock, shallots, ginger, and lemongrass in a saucepan and bring to a boil over medium-high heat.~~

~~Lower heat and simmer until reduced by half.~~

~~Whisk in butter and tarragon.~~

~~Season to taste with salt and pepper.~~

~~Cover and keep warm.~~

~~Season both sides of fish.~~

~~Heat peanut oil in a large frying pan over medium-high heat until it just begins to smoke.~~

~~Fry fish flesh side down for 1 minute, then turn and cook the other side for 2 minutes or until just firm.~~