

## Escolar

Escolar is in a culinary class with Chilean sea bass, sablefish, and other rich, highly prized fish. The meat is oil-rich and flavor-intensive. Raw flesh is a bright white to light-cream color and cooks up snow white. True escolar fillets are whiter than fillets of *Ruvettus pretiosus*, which turn yellowish when cooked. Though slightly gelatinous, escolar flesh should have some elasticity and spring back when pressed.



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Broil, Grill, Poach, Steam
<b>Texture</b>	Medium/Firm
<b>Flavor</b>	Full
<b>Availability</b>	April - November
<b>Scientific Name</b>	<i>Lepidocybium flavobrunneum</i>
<b>Location</b>	Australia, Ecuador, Indonesia, United States