

Paiche / Paima Fillet

(pronounced pie-chay)

Paiche (pronounced pie-chay), also known as paima or pirarucu, is an Amazonian freshwater fish that grows up 14 feet long and weigh up to 400 pounds.

The Paiche fillet is exceptionally versatile, known for its firm and thick texture with a large flake, offering a mild flavor while remaining naturally moist and resistant to drying out.



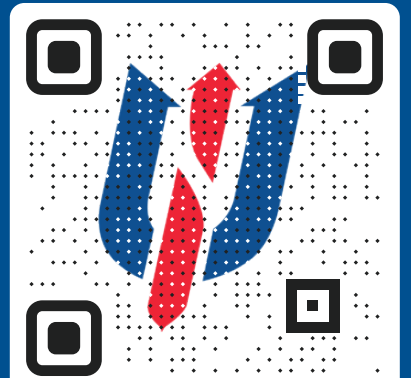
Center Cut



Loin Cut



Scan
For Full Specs



The fillets develop an irresistible golden, caramelized crust when baked or seared.

Large Flake with Golden Crust



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