



WINERY & VINEYARDS™

Fish Filets and Vegetables Roasted in Parchment
To Accompany Alma Rosa 2007 Pinot Blanc Sta. Rita Hills
By Chris Burroughs, Tasting Room Manager

1 leek, sliced lengthwise, then cross-wise into thin slices
1 carrot, sliced julienne
1 red or yellow (or combo) bell pepper, julienned
Handful of snow peas, julienned
Lemon, cut into thin cross-section slices
2 sprigs of fresh thyme
4 small red potatoes, cut into super-thin slices
2 pats unsalted butter
Salt and pepper
Creole seasoning (optional)
Olive oil
2 filets of hearty fish (bass, snapper, halibut, etc.)
Splash of Alma Rosa Pinot Blanc

Rub each filet with olive oil, season generously with salt and pepper; I also like to use a healthy sprinkle of Creole seasoning. Place one filet on sheet of parchment and scatter half of vegetables over and around, with 2 thin lemon slices, sprigs of thyme and pat of butter. Repeat with other filet and vegetables on second sheet of parchment. Fold parchment, envelope-style, to create 2 sealed packets. Re-open one end of packet and pour in a nice splash of Alma Rosa Pinot Blanc; re-seal tightly. Place on roasting pan or cookie sheet and put into 375° oven for about 20-30 minutes (depending upon thickness of filet). Remove and serve packets on individual plates and enjoy with the rest of the bottle of wine.

Note: Feel free to substitute, add, or omit vegetables to suit your taste or style: celery, fennel, etc. Foil will work if you don't have parchment paper.

2 servings