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SP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

## Poached Huron Pickerel

*Cave Spring Sauvignon Blanc*

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### INGREDIENTS

- 4-4 oz. Huron Pickerel fillets
- 3 tbsp. olive oil
- 4-1/2 in. baguette bread slices
- 1 cup baby leek bottoms
- 12 basil leaves
- 1 1/2 tsp. minced garlic
- 8 oz. cleaned chanterelles
- 1 bunch watercress dressed in citrus vinaigrette
- 6 oz. Sauvignon Blanc
- fresh ground pepper
- sea salt

## Poached Huron Pickerel

### PREPARATION

Preheat oven to 350°F. Brush 2 tablespoons of oil over both sides of bread slices. Place on baking sheet. Bake until lightly toasted for about 12 minutes. Set aside.

Increase oven to 400°F. Preheat large ovenproof skillet over medium-high heat. Add remaining oil, leeks and chanterelles. Sauté until leeks begin to soften and chanterelles start to brown. Add garlic, salt and 6 oz. of Sauvignon Blanc. Bring to simmer.

Sprinkle fish with sea salt and fresh pepper. Place fish in same skillet. Spoon vegetables atop fish. Cover with parchment and bake until fish is opaque in center, 5 minutes. Then transfer fish to plates.

Stir basil leaves into sauce. Boil sauce until reduced slightly for about 1 minute. Season to taste with salt and pepper. Spoon sauce over fish. Serve with croutons and garnish with watercress salad.

*Pour remaining Sauvignon Blanc into glasses and enjoy!*

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SPRING '08