



CLUB TESTAROSSA

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TESTAROSSA
WINERY
LOS GATOS CALIFORNIA

Roasted Sea Bass with Lemon-Saffron Beurre Blanc
Paired with our 2007 Rosella's Vineyard Chardonnay

Lemon-Saffron Beurre Blanc:

- 1 large shallot, small dice
- 1 c. white wine
- 1 large lemon
- 1 c. cream
- 4-5 threads saffron
- 1 vanilla bean, split and seeds extracted for use
- 2 sticks unsalted butter cut into ½ inch chunks

In medium frying pan, add the chopped shallots, saffron threads, wine and lemon juice. Place over medium heat and reduce until almost dry (1-2 tablespoons). Add the cream and the vanilla seeds. Simmer on medium-low heat for 2 minutes. Whisk in cold butter all at once using a balloon whisk. Do not let the sauce boil. Keep it warm at a low heat and stir occasionally. Salt to taste before serving.

Parsnip Puree:

- 3 parsnips – peeled and cut into 1 inch slices
- 6 cloves garlic – peeled and crushed
- 1 c. half and half
- 1 t. salt

Bring the parsnips to light simmer in pot of cold salted water and cook until fork tender. Warm half and half, garlic and salt in a separate pot. Drain the parsnips, add the warmed garlic cream and blend until everything is very smooth with an emersion blender. Keep warm on low heat, stirring occasionally.

Potato Crisp:

- 2 large russet potatoes
- 5 oz. package arugula
- 4 oz. pine nuts
- 2 eggs, beaten
- 1 small onion, small dice

Immerse the arugula in a pot of simmering salted water for 20-30 seconds. Drain and dry the arugula, then rough chop the arugula into small pieces. Toast the pine-nuts in frying pan until they just begin to brown then remove them from the pan immediately so they don't overcook. Sauté the onion on medium heat for 1-2 minutes until it just starts to become tender. Grate the potatoes into a kitchen towel and squeeze them dry; place the potatoes into a clean bowl. Add the chopped arugula, onion, pine-nuts, eggs, then salt and pepper to taste. Form this mixture into four 4-inch patties and sauté them in olive oil over medium-high heat until golden on each side. Transfer these to an oven-safe dish and store in the oven at 400 degrees Fahrenheit.

Sea Bass:

four 6oz pieces sea bass (bones removed, skin on)
salt and pepper
chives, finely chopped for garnish
lemon zest for garnish

Rinse the sea bass and pat the pieces dry. Salt and pepper the fish Sauté both sides in olive oil over medium-high heat until just golden (2 minutes or so). Transfer to oven-safe dish and place the pieces in the oven at 400 degrees Fahrenheit for 10 minutes to cook thoroughly. Remove the sea bass from the oven and remove the skin.

Plating:

1. Place dollop of parsnip puree in center of plate.
2. Add one potato cake on top of puree.
3. Place fish on top of potato (the side that had the skin should face down).
4. Top fish with strands of lemon zest.
5. Place a generous amount of sauce on the plate around all sides of the fish stack.
6. Garnish the plate with finely chopped chives.

Pour a glass of our 2007 Rosella's Vineyard Chardonnay and enjoy!

Serves 4

Recipe by Rod Bagg, Club Testarossa Member