

## MATELOTE AU RIESLING

Matelote is a traditional French fish stew cooked in a wine sauce; this version uses Riesling, a perfect complement to both the fish and the springtime!

### FISH STOCK INGREDIENTS:

- butter
- 1 lb halibut and any scrap white fish
- 1/4 celery stalk, chopped
- 3 onion, chopped
- 2 leeks, white portions, chopped
- 1/4 bunch parsley
- 1/4 bunch tarragon
- 1/4 bunch thyme
- 1 bay leaf
- 1/2 cup Riesling wine

### MATELOTE INGREDIENTS

- 1/2 bottle Riesling
- 1 lb white seabass fillet, skin off
- 2 lb branzino fish pieces, bone in
- 1 lb button mushrooms, sliced
- 8 oz cream
- 4 egg yolks
- juice of 1 lemon .
- 6 glazed carrot (butter, little sugar, and water)
- salt, pepper

### METHOD FOR FISH STOCK:

Rinse fish bones and soak in water overnight. Rinse and dry.

Warm butter in a large pot and sweat the chopped vegetables until nicely cooked and soft.

Add fish and fish bones and simmer until the bones start to break. Add herbs, Riesling, and water, then bring to a boil. Skim and season with a little salt and white pepper.

Simmer for 30 minutes, then strain through a fine mesh trainer.

Return to the heat and reduce fumet by half.

### METHOD FOR MATELOTE :

In a sauce pan bring the fish fumet and the Riesling to a simmer and add the white seabass and the branzino with the sliced mushrooms.

Cook the fish halfway through, then remove and keep aside, letting the liquid simmer.

Reduce the sauce by half, then add the cream to create a reduced sauce texture.

Off the heat, beat the egg yolks into the mixture, and whisk until thickened.

Return the fish to the sauce, and finish cooking through without boiling the sauce.

Finish with lemon juice.

Serve in a large round plate or shallow bowl, and garnish with chopped chives and glazed carrots.