

INGREDIENTS:

- 1 jar sauerkraut, or 1 lb rinsed and dried
- 2 onions
- 4 juniper berries
- 1 bay leaf
- 1 oz duck fat
- 2 oz slab smoked bacon
- 1 muslin bag
- 1/2 oz peppercorn, whole
- 1/2 oz cumin
- 1/2 oz cloves
- 2 garlic cloves
- 1/2 cup white wine
- 1/4 cup chicken stock
- 1 lb smoked haddock, cut into 4 oz pieces
- 12 fingerling potatoes, medium sized, cooked in salted water
- 12 medium size sea scallops
- tomato, blanched, peeled, diced, to garnish
- chopped chives, to garnish
- dill sprigs, to garnish
- chopped parsley, to garnish

JUNIPER BERRY BEURRE BLANC INGREDIENTS

- 1/4 cup Riesling wine
- 1 teaspoon vinegar
- 4 juniper berries
- 2 shallots, diced
- 1 bay leaf
- 2 tablespoon heavy cream
- 1 oz butter

CHOUCROUTE DE LA MER

*From the
Left Bank
kitchen*

This French specialty is an unusual pairing of earthy sauerkraut and fresh seafood, a delicate twist on classic pork-laden choucroute garnie.

Serve with a glass of chilled Alsatian white wine.

METHOD FOR BRANZINO:

Wash the sauerkraut in a sieve under running water, pull it apart and press out the water. In a large cast iron pot, slowly braise the sliced onion with the duck fat, slab bacon, chopped garlic, juniper berries, and half of the sauerkraut.

Tie the remaining spices in a muslin bag, and add to the mixture in the pot, along with the remaining sauerkraut.

Pour in the white wine and chicken stock.

Cover the pot well, place in the oven, and cook at 325 degrees for about 2 hours.

METHOD FOR JUNIPER BERRY BEURRE BLANC :

Cook the wine with the shallots, juniper berries, bay leaf, and vinegar, and reduce by half. Add the cream and reduce to sauce texture and finish with butter.

WHEN READY TO SERVE:

Warm up the sauerkraut for about 10 minutes, in the same pot also add the smoked haddock and boiled potatoes to heat through.

Season the scallops with salt and pepper, then pan sear in melted butter for 2 minutes on each side.

Serve very hot on top of the sauerkraut, pour the beurre blanc over the entire dish.

Garnish with diced tomato, chives, dill, and parsley.