

BENCH BREAK CHARDONNAY
SAFFRON RED SNAPPER

SERVES 2

INGREDIENTS

1 medium tomato, seeded and diced

1 tablespoon chopped fresh chervil

1 cup heavy cream

1/3 cup fish stock or clam juice

1 tablespoon tomato paste

1/2 teaspoon anchovy paste

Freshly ground black pepper to taste

1/4 teaspoon saffron threads

2 red snapper fillets (about 6 ounces each)

Salt, to taste

2 tablespoons fresh lemon juice

DIRECTIONS

Preheat broiler; oil a shallow pan and set aside. Toss the chopped tomato and chervil together in a small bowl and set aside. In a small saucepan, heat the cream, stock, tomato paste, anchovy paste and pepper just to a simmer. Cook 10 minutes, stirring occasionally. Do not allow to boil. Stir in the saffron and set aside; keep warm. Season the snapper lightly with salt, pepper and lemon juice. Arrange in one layer in the prepared pan. Broil just until cooked through, about 5 minutes. Pour a pool of sauce on each plate and arrange the fillets in the center. Sprinkle each fillet with the tomato-chervil mixture and serve.

