



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2009 Selections

www.tastelocalwines.com

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Panko Crusted Fish with Verjus Citrus Beurre Blanc

- 2 x 6-7oz fish fillets (Halibut, Sea Bass or Cod)
- 1 Cup Panko breadcrumbs
- ½ Cup all purpose flour
- 1 Egg beaten
- Salt & Black Pepper
- 2 Tbls Olive Oil plus ½Tbls Unsalted butter

Lightly salt and pepper fish. Holding fish in your hand dip only the top and bottom side in flour, shake off excess and do the same in the beaten egg and in Panko. Heat olive oil and ½ tsp unsalted butter in pan on medium high heat. When pan is lightly smoking place fish in pan and fry 4-5 minutes per side until golden brown and sides are opaque.

Verjus Citrus Beurre Blanc

- ¼ Cup Verjus (available at Locals)
- ⅓ Cup Bianco white wine (available at Locals)
- 2 Tbls Orange juice
- 1 Tsp Lemon juice
- 2 Tbls Finely chopped Shallot
- 1 Tbls Finely chopped Flat Leaf Parsley
- ½ Tsp Orange zest
- 3 Tbls Cold Unsalted butter

Combine Verjus, Bianco, Orange and Lemon juice, orange zest and shallots in saucepan and on high heat reduce down to ¼ cup. Remove from heat and whisk in cold unsalted butter 1 tablespoon at a time until emulsified. Add parsley, a grind of black pepper and drizzle over the fish.

Serve with your favorite greens and enjoy with the rest of the Bianco!

