

PROSCIUTTO WRAPPED WHITE FISH WITH SUNDRIED TOMATO PESTO

Pair with 2021 Pinot Bianco or 2020 Old Vine Cabernet Franc

Ingredients:

2 portions white fish of choice
4 tbsp sundried tomato pesto
4 strips prosciutto
6-8 stems broccolini
½ cup canned cannellini beans, rinsed
4 cloves garlic
1 lemon
salt & pepper

Sundried Tomato Pesto Ingredients:

1 cup sun-dried tomatoes (oil packed)
⅓ cup walnuts
2-3 cloves garlic
1 tbsp rosemary leaves
½ tsp kosher salt
¼ tsp cracked black pepper
¼ tsp crushed red pepper flakes , optional
¾ cup extra virgin olive oil

Method:

Heat oven to 350°F and toast walnuts for 3-5 minutes. Add all pesto ingredients together in a blender and blend until a coarse paste. Add more oil if needed for your desired consistency and set pesto aside. Preheat oven to 425°F. Place two pieces of prosciutto side by side (parallel, slightly overlapped). Pat fish dry and place in middle of prosciutto. Add two tbsp of pesto on top of fish and wrap with prosciutto. Tuck the ends underneath the fish and transfer to a lightly oiled roasting pan. Repeat with other portion. Cook for approximately 15 minutes or until fish is done. Add 2-3 tbsp olive oil to a medium-hot pan with whole cloves of garlic (lightly crushed) and cook for 15-20 seconds. Add cannellini beans, continually stirring for 2-3 minutes. Add broccolini, cook for 2-3 minutes or until just tender. Transfer to plate, season with salt, pepper, squeeze of lemon (microplane zest if desired). Portion half of broccolini and beans to plate and add one portion of fish. Finish with a dash of olive oil.

CONGRATULATIONS TO GARETH LOCKHART AND THANK YOU FOR THE RECIPE!

H E S T E R C R E E K

