

Wild Striped Bass Wrapped In Serrano Ham With Asapao Sauce and Mache-Radish Salad

Chanticleer
A Wine That Sings As Loud and Clear As Its' Namesake

Served On Spanish Style Rice

Ingredients:

6 each 4oz Fillets	Wild Striped Bass
12 Thin Slices	Serrano Ham
4 Tablespoons	St. Helena Lemon Oil
1 Tablespoon	Aged Sherry Vinegar
2 Tablespoons	Fresh Thyme Leaves
2 Tablespoons	Grapeseed Oil
3 Cups	Spanish Style Rice (Your favorite recipe)

Method:

Preheat oven to 350 degrees

1. Combine Lemon Oil, Sherry Vinegar and thyme in a bowl. Pour over the fish fillets and marinate for 3 hours or more in the refrigerator, turning the fillets every 30 minutes.
2. Remove fish from marinade and lightly salt and pepper
3. Wrap the Wild Stripped Bass in Serrano Ham across around the center of each fillet and set aside.
4. Heat Grapeseed oil over medium heat in a non-stick sauté pan.
5. When oil is hot, sauté bass fillets 2 to 3 minutes on each side.
6. Remove the pan from the heat and place in a preheated 350° oven for approx. 8 minutes or until fillets reach desired doneness.

ASAPAO SAUCE

Sofrito Ingredients:

1 Tablespoon	Grapeseed Oil
1 Small	Spanish Onion-diced
1 Each	Piquillo Pepper-diced
3 Each	Aji dulce Peppers-seeded and diced
¼ Cup	Cilantro (regular variety) leaves only
2 Cloves	Garlic
2 Tablespoons	Spanish Olive Oil
1 Tablespoon	Spanish Paprika
To Taste	Salt and Pepper

Method:

1. Heat Grapeseed oil in a medium sized saucepan over medium heat, add diced onions, peppers, herbs, paprika, salt and pepper.
3. Cook over medium heat, add Spanish Olive Oil and mix thoroughly.

Sauce Ingredients:

1	Small	Tomato, diced
1½	Teaspoons	Spanish Capers
½	Cup	Tomato Sauce
3	Cups	Water or Vegetable Stock

Method:

1. Add Tomato, Spanish Capers and Tomato sauce to the Sofrito and bring to a boil.
2. Add 3 cups of water (or vegetable stock) and stir to combine.
3. Turn up the heat and return to a boil, continually stirring.
4. Reduce the heat and allow the sauce to simmer, 15 minutes or until it reaches the desired consistency.

MACHE AND RADISH SALAD**Ingredients:**

1 Cup	Mache Leaves
3 Tablespoons	St. Helena Lemon Oil
2 Each	Radishes-Sliced into Thin Coins
To Taste	Salt and Pepper

Method:

1. Gently toss ingredients together in a bowl and adjust seasoning.

To Serve:

1. Place a large spoonful of the prepared Spanish Rice in a large, shallow bowl.
2. Place a Wild Striped Bass Fillet over the rice.
3. Spoon the Asapao Sauce over the fish.
4. Top with the Mache-Radish Salad and serve.
5. Glass of Rioja Red