

Marinated Fish Appetizer

Recipe by Ariana Sherlock
Torii Mor Winery

Makes: 8-10 appetizers



WINE PAIRING: TORII MOR 2008 PINOT GRIS

Ingredients:

1 cup (packed) fresh basil leaves	2 Tbsp. chopped flat-leaf parsley
½ cup olive oil	3-4 plum tomatoes, seeded & diced
1 lb. sole or other white fish, cut in strips 1½-inch long by ¼-inch wide	7 oz. jar roasted red peppers, drained & diced
1 medium shallot, thinly sliced	1 can artichoke hearts, roughly chopped
juice of 2 large lemons	12-15 your favorite green olives, halved lengthwise and sliced
2 Tbsp. rice vinegar	fresh cracked black pepper to taste
1 clove garlic, minced	
¼ tsp. salt	

Make Basil Oil: Blanch basil in medium saucepan of boiling water 10 seconds. Drain and immediately place in ice water to retain bright green color. Once

chilled, remove from water and pat basil dry with paper towels. Transfer to blender. Add oil and purée until smooth. Strain through a fine-mesh sieve into a small bowl. (Can be made 3 days ahead. Cover and chill. Let stand at room temperature for 30 minutes before using.)

Soak sole in lightly salted water (covered and chilled) for about 1 hour to tenderize. Drain fish well and gently fold in the shallots, lemon juice, vinegar, garlic, and salt. Marinate in the refrigerator (covered and chilled) for 20 to 30 minutes.

Add remaining ingredients plus ¼ cup basil oil. Serve in a martini glass with crostini brushed with remaining basil oil or a parmesan crisp.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”