



WENTE

VINEYARDS

GRILLED HALIBUT WITH CAULIFLOWER

WITH LEEK PUREE, ROASTED ZUCCHINI, AND PISTACHIO PESTO

BY JANET FLETCHER IN PARTNERSHIP WITH CAROLYN AND ALY WENTE

Pistachio Pesto

1 cup loosely packed basil leaves
½ cup loosely packed Italian parsley leaves
½ cup roasted unsalted pistachios
1 tablespoon chopped garlic
1 teaspoon sea salt
½ cup extra virgin olive oil
Freshly ground black pepper, to taste

Vegetables

2 small green zucchini
2 small yellow zucchini
2 tablespoons extra virgin olive oil
1 tablespoon sherry vinegar
4 cloves garlic, minced
Sea salt and freshly ground black pepper

Cauliflower and Leek Puree

1 cup chicken stock
1 large leek, white and pale green part only, thinly sliced
1 medium cauliflower, cored and separated into florets
Lemon juice, to taste

Protein

4 skin-on halibut fillets,
5 to 6 ounces each
Extra virgin olive oil

Method

1. Make the pistachio pesto: In a food processor, combine the basil, parsley, pistachios, garlic, and salt. Pulse to blend. With the motor running, add the oil in a thin, steady stream, blending until smooth. Stop and scrape down the sides of the work bowl once or twice. Transfer the pesto to a bowl and stir in pepper to taste.
2. Heat the chicken stock in a saucepan over medium-high heat. Add the sliced leek and simmer until softened, about 5 minutes. Add the florets to the saucepan, season with salt, cover, and adjust the heat to maintain a simmer. Cook until the cauliflower is tender, about 10 minutes. Drain in a sieve, reserving the liquid. Puree the leeks and cauliflower in a food processor until very smooth, thinning as needed with the reserved cooking liquid. Return the puree to the pot, season with salt, pepper, and a squeeze of lemon juice. Cover and keep warm over low heat.
3. Preheat the oven to 400°F. Prepare a medium charcoal fire or preheat a gas grill to medium. Preheat the grill rack to prevent the fish from sticking.
4. Slice the zucchini lengthwise about 3/8-inch thick. In a bowl, toss the zucchini slices with the olive oil, vinegar, garlic, and salt and pepper to taste. Arrange them on a parchment-lined baking sheet and bake until tender and golden, 15 to 20 minutes. Keep warm in a low oven.
5. Coat the halibut with olive oil and season with salt and pepper. Place the halibut, skin side down, on the preheated grill rack. Cook about 5 minutes, then turn and cook on the flesh side until the fish barely flakes, about 3 minutes longer. It will continue to cook as it cools.
6. To serve, spoon some of the cauliflower-leek puree on each plate. Put zucchini slices alongside. Top with the fish and spoon pesto overall. Serve immediately.

WINE PAIRINGS

Enjoy with our [Eric's Chardonnay](#)

WE ARE PROUD TO BE A CERTIFIED SUSTAINABLE VINEYARD AND WINERY

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.
TAG US @WENTE | VISIT US AT WENTEVINEYARDS.COM