



## Peacock Hill Vineyard

HUNTER VALLEY NSW

29 PALMERS LANE POKOLBIN NSW AUSTRALIA 2320

+61 (0)2 4998 7661

INFO@PEACOCKHILL.COM.AU

### Smooth Dory with Cherry Tomatoes Serve with Top Block Chardonnay (serves 4)

#### Ingredients

4 small-med fillets of smooth dory or deep sea perch  
(rinse, pat dry, pick out bones with tweezers)  
3 French onions (shallots)- dice finely  
150ml verjuice  
100g cold butter- cut into 1cm cubes  
6-8 cherry tomatoes (or 12-16 grape tomatoes)- dice  
finely  
3 spring onions-slice the pale green part thinly  
Salt & pepper  
Extra Virgin or Traditionale Olive Oil  
Crusty dinner rolls (the par baked type from the  
supermarket)

#### Method

Cook dinner rolls according to instructions on pack.

In a small saucepan, bring shallots to boil in the verjuice.  
Cook for approximately 3 minutes to reduce by about one  
third. Remove from the heat and whisk in the butter, one  
or two cubes at a time. Lightly stir in tomatoes and spring  
onions. Add salt and pepper to taste. Cover to keep warm  
while you cook the fish.

Brush olive oil on each side of fish and sear on high heat  
for 2 minutes on each side. Fish should flake easily but not  
be dry. (A cast iron pan with the wavy/grill surface is great  
to give the char grilled pattern)

Arrange fish onto plates, top with tomato and enjoy with a  
hot bread roll and a glass of 2002 Top Block Chardonnay.