



**ROSH CHODESH CLUB**  
WITH CHEF GABE

## BRANZINO WITH OLIVES AND FENNEL

 Serves: 4 - 6

### Ingredients

- 4 branzino fillets
- Half of a medium onion thinly sliced
- Half of a large fennel thinly sliced
- 3 tbsp margarine
- 1 ½ cups Tuscanini white cooking wine
- 10 Tuscanini garlic stuffed olives chopped
- 4 tbsp Heaven & Earth lemon juice
- 1 - 2 tbsp Tuscanini white truffle oil
- Salt and pepper
- 3 Tbsp finely chopped parsley
- 3 Tbsp finely chopped dill



## Directions

Score and season the branzino fillets. Heat a large skillet and sear the fillets, one to two at a time, skin side down. Only sear the skin side then remove from the pan and reserve for later.

Once all the fillets are seared add the margarine, onion, and fennel and sauté. Deglaze with the cooking wine. Add the olives and lemon juice and stir to combine. Return the fillets to the pan skin side up. Cook for 4 to 5 minutes.

Drizzle the white truffle oil over the fish and season with salt and pepper to taste. Garnish with the finely chopped parsley and dill and serve in the pan family style.

Enjoy with a starch of your choice such as mash potatoes or rice.

We recommend pairing the dish with Herzog Chalk Hill Chardonnay.

