

Wine-Braised Branzino

Recipe By Chaya Suri Leitner



Cooking and Prep:  30
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Pescetarian, Gluten
Free, Low Carb, No Refined
Sugar, Paleo, Keto

Source: Family Table by
Mishpacha Magazine

I always like to keep some extra fish in the freezer for Yom Tov for moments like these... This fish is a spur-of-the-moment kinda recipe which I came up with one Yom Tov morning when we had unexpected guests. It has become a Yom Tov tradition ever since.

Ingredients (9)

Main ingredients

- sides of 2 branzino, skin removed
- 4 tablespoons oil, divided
- 2 teaspoons salt, divided

- 1 leek, thinly sliced
 - 1 lemon, thinly sliced
 - 1 red chili pepper, thinly sliced
 - 1 cup **Baron Herzog Chenin Blanc** or other dry white wine
 - 1/4 teaspoon black pepper
 - fresh dill, for garnishing
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Start Cooking

Prepare the Branzino

1. In a large frying pan, heat three tablespoons oil over medium heat.
2. Season the fish on both sides with one teaspoon salt. Place fish in the hot pan and sear undisturbed until nicely browned, about three to four minutes. Turn the fish over and sear an additional three to four minutes. Remove fish from pan and set aside.
3. Add remaining one tablespoon oil to the pan. Add leek, lemon, and chili, and cook until soft, about eight to 10 minutes. Season with remaining salt. Add wine and cook for an additional five minutes. Place the fish back into the pan and cook covered for five to eight minutes.
4. Garnish with dill and serve warm or at room temperature.

Credits

Food and Prop Styling: Renee Muller

Photography: Moshe Wulliger