

The Meursault, Domaine du Pavillon,

Served on the John Dory filets poached in Chardonnay, served with shellfish, baby vegetables and seaweed butter

This dish was served at a dinner party for clients held at the home of Bernard Bichot on 21st September 2011



INGREDIENTS

800 g John Dory filets - 250 g cockles - 200 ml white Burgundy (Chardonnay) - 100 ml water - 1 tablespoon cream - 2 tablespoons fresh herbs: parsley, dill or tarragon - a few thin slices of yellow onion or 1 shallot, peeled and finely sliced - 50 g salted butter - 2 tablespoons dried seaweed mix (sea lettuce, nori, dulse) - 8 baby carrots - 8 baby turnips - the juice of 1 lemon - 4 slices of lemon - 1 teaspoon fleur de sel - Salt and pepper

4 servings

Preparation time: 30 minutes

Cooking time: 10 minutes

1 The day before, prepare the seaweed butter: combine 100 ml of water and the lemon juice in a small bowl. Soak the seaweed for a few seconds in this mixture in order to rehydrate it. Strain through a fine sieve and let drain. In another bowl, beat the butter until soft and incorporate the seaweed. Combine well and refrigerate.

2 The next day, peel and wash the baby vegetables. Place in the bottom basket of a two-tiered steam cooker and put the cockles in the upper basket. Remove the cockles as soon as they have opened and continue cooking the vegetables until they are cooked, but still firm. Remove the cockles from their shells and keep them and the vegetables warm.

3 In a sauté pan, combine the wine, water, herbs and onions (or shallots) and bring to a gentle boil. Poach the fish in this liquid, 2 minutes on each side. Remove the fish and keep warm.

4 Add a pinch of sugar to the broth and reduce over medium heat. Add a tablespoonful of cream. Remove from the heat and gradually incorporate the seaweed butter, stirring gently. Taste and adjust the seasoning, then add the cockles.

5 Assembly: divide the seaweed butter sauce and cockles between the warmed soup plates. Arrange the hot vegetables over top followed by the John Dory filets. Sprinkle with fleur de sel and garnish with a slice of lemon.



MEURSAULT Domaine du Pavillon

This wine unveils a shiny pale gold colour. The first nose is discreetly toasted followed by elegant floral notes combined with aromas of white and yellow fruit. On the palate, it is both silky, rich and fresh, which makes it very balanced. The finish is persistent and very aromatic with delicate brioche hints.

Serve at 12°C - 14°C (53-57°F)