

# DERBÈS WINES

## Fresh Cod with Cèpes

### Ingredients

(Makes four servings)

- 4 pieces of cod (150 grams, or ~5 oz, each)
- 600 grams (~1-1/4 lb) of cèpes (wild mushrooms)
- 150 grams (~5 oz) of smoked bacon
- 3 shallots
- 30 centiliters (1-1/4 cup) of cream
- 10 centiliters (3-1/2 fl oz) of Derbès Carneros Chardonnay
- juice of 1/2 lemon
- 2 tablespoons of flour
- 3 tablespoons of olive oil
- 30 grams (1/4 stick) of butter
- parsley
- salt & pepper

Soak the bacon in cold water, bring to a boil, then strain.  
Clean the cèpes and slice them.

Prepare the sauce:

Peel and mince the shallots. Cook them slowly in a pan with the butter. As soon as they become blond, add the wine and cook until all the wine is evaporated. Add the cream, lemon juice, salt and pepper and let reduce by half.

Cook the cèpes on high heat with one tablespoon of olive oil. As soon as their own water has evaporated, add the minced parsley and bacon. Mix and keep warm.

Salt, pepper, and flour the fish. Cook the fish in the remaining olive oil in a pan 3 minutes on each side. Set them aside, covered. Slowly warm up the sauce.

Serve one piece of fish per plate, cèpes and top with the sauce.

### Cécile's Notes:

Enjoy with Derbès 2002 Russian River Chardonnay

