

## Thai Inspired Black Cod in Parchment (en Papillote)

Serves 6

This is a fun dish for company. It looks fancy but couldn't be easier. Get your guests to help seal up the packets and presto, dinner will be ready in 15 minutes. The Thai compound butter will make more than you need. Just pop it in the freezer and it'll keep for months. Use it on roasted or grilled shrimp or under the skin of a roasted chicken. Serve the cod with your favorite coconut rice recipe.

6 pieces of parchment paper, 15"x15"  
6 six ounce black cod fillets, skin off  
1 1/4 pounds seasonal vegetables, julienned. (I used 2 small bok choy, 1 red bell pepper and 1/2 sweet onion to go with the Asian spices)  
3 tablespoons olive oil, divided  
2 teaspoons Savor, divided  
6 teaspoons Dusted Valley Chardonnay, divided  
Thai compound butter (recipe follows)

Preheat oven to 425



Fold each piece in parchment in half. Cut into a heart shape. Set aside

Combine the vegetables with 2 tablespoons of olive oil and 1 1/2 teaspoons of Savor. Toss to coat.

Put remaining 1 tablespoon olive oil into a small container. Brush each heart with a little olive oil staying at least 3 inches from the edge.

Mound 1/6 of the vegetable mixture in the center of one half. Pour 1 teaspoon of the Chardonnay over the vegetables. Top with 6 ounces of fish, a sprinkle of Savor and a 1/2 inch disc of the butter.

Fold the parchment over the fish and begin sealing the edge by starting at the top of the heart. Press the edge firmly working your way down to the bottom. Fold the bottom tip of the heart under the packet and place on a 1/2 sheet pan. Continue with the rest of the fish. You should be able to get 3 per sheet pan.

Bake the fish for 12-15 minutes. You can always check the doneness by carefully opening one packet and using a small knife see if the fish flakes easily.

Place each packet on a dinner plate and carefully tear open the parchment. Serve immediately.

## Thai Compound Butter

Make this at least a few hours before using to allow it to firm up and the flavors to meld.

- 4 inch piece of lemongrass, roughly chopped
- 2 tablespoons fresh ginger, chopped
- 1 tablespoon chopped jalapeno pepper
- 1 tablespoon chopped mint
- 1 tablespoon lime zest
- 2 cloves of garlic roughly chopped
- 1 green onion, green and white, roughly chopped
- 2 sticks unsalted butter, softened
- 1 1/2 teaspoons Savor
- 1/2 teaspoon cumin
- 1/2 teaspoon turmeric

Place the lemongrass, pepper, mint, lime zest, garlic, ginger and green onion in the bowl of a food processor. Pulse until finely chopped. Add the butter, Savor, cumin and turmeric and pulse until combined.

Place a large piece of plastic wrap on your work surface long edge closest to you. Put the compound butter in the middle and fold the top edge over. Roll the butter toward you encasing the butter in the plastic wrap. Gently roll the butter back and forth into a 10" roll. Twist the ends of the plastic wrap tightly in opposite direction to firmly pack the butter and even out the roll. Store in the refrigerator until ready to use.