

PERRIN Réserve

blanc

CÔTES DU RHÔNE

This beautiful wine is crisp and aromatic, full bodied, generous... and sunny!

Salted cod, prepared with the famous coarse sea salt from La Camargue and garlic will bring out the freshness of this wine and the olive oil and almonds will bring elegance to the match.

SLIGHTLY SALTED COD, ROASTED GARLIC AND ITS ALMOND OIL ICE CUBE

4 servings

- 2 fresh cod filets, without the skin (130gr/140gr each)
- 4 Garlic cloves
- 20cl olive oil
- 100g Coarse salt
- 30gr Butter
- 30gr Ground almonds



Put the ground almond in a non-stick frying pan and heat until toasted and slightly brown. Place into a bowl and add 10cl of olive oil. Whisk the mixture very finely. Cover and leave to rest at room temperature for 24 hours. Then whisk the mixture again and pour into an ice cube tray filling each one only halfway. Cover with cling film and place in the freezer.

Cover the fish with the salt and leave to rest in the fridge for 30 minutes. Rinse off all the salt under cold tap water. Fill a dish with water and place the fish in the dish and leave in the fridge for 90 minutes. Dry the fish on a clean tea towel and put back in the fridge, uncovered overnight.

Cut each filet into 2 and remove any bones. Place the garlic cloves (skin on) in a saucepan with some coarse sea salt and cover with olive oil. Let this simmer for 20 minutes, turn the heat off and leave to cool.

In a frying pan, melt some butter and add the garlic cloves and fry them until they go brown. Remove the garlic from the pan and place the fish filets in the pan. Turn up the heat and cook for a few minutes then turn it off and let them rest, they will continue to cook.

Place the fish in the plate with 2 garlic cloves and at the last minute add the iced almond cubes.

Serve the wine at 12°C.