



Recipes from Chef Jean Pierre Moullé
Former Chef of Chez Panisse Restaurant in Berkeley

Pan-Fried Bass with leeks in cabernet sauce

Serves 4 to 6

2 tablespoon olive oil
1 onion, coarsely chopped
1 carrot, peeled and coarsely chopped
1 leek, tender parts, washed and slice into thick rounds
1 stalk celery, sliced into chunks
1 pound fish bones from the non oily fish like cod, halibut or sea bass
Bouquet garni: 1 leek, green part only, 6 to 8 parsley stems, 1 (4-inch) celery stalk, 2 bay leaves, 3 sprigs thyme
1/2 (750 ml) bottle red wine
1 tomato, diced
Water
3 shallots, finely diced
4 tablespoons butter
6 to 8 young leeks
2 pounds sea bass or striped bass fillets, cut into 4 or 6 portions
salt and pepper
1 tablespoon chopped chives

Heat 1 tablespoon of olive oil in a large stockpot or Dutch oven. Add the onion, carrot, sliced leek, and celery; cover and cook over medium heat for 6 minutes. Add the fish bones and bouquet garni and cook covered, for 5 to 6 minutes before adding half of the red wine and the tomato. Bring the liquid to a boil and then add enough water to just cover the fish bones. Simmer, uncovered, for 30 minutes.

Strain the liquid through a fine-mesh sieve, discarding the solids. Pour the strained liquid into a small saucepan and reduce by half over medium heat. In a separate sauté pan, combine the remaining red wine and shallots and cook over medium heat until the pan is nearly dry.

Combine the fish reduction and the shallot reduction and reduce until you have 4 to 6 tablespoons of sauce, 5 to 8 minutes. (you could strain it at this point but I often leave the shallots in.) Reduce the heat to low and whisk 2 tablespoons of butter into the remaining liquid. Set aside on or near the stove and keep warm.

Trim the young leeks, cut in half lengthwise, and cut into large chunks. Cook for 5 to 8 minutes in a large pot of salted boiling water. Drain and set aside.

Season the fish with salt and pepper and sauté it in the remaining 1 tablespoon of olive oil in a nonstick pan, 4 to 5 minutes on each side. Transfer the cooked fish to a paper towel and set aside.

In a small pot, rewarm the leeks in the remaining 2 tablespoons of butter mixed with a little water. Arrange the leeks (discard the juices) in the middle of four hot plates, place the fish on top, and pour the reduced red wine sauce in a circle around it. Finish with a sprinkle of chives, black pepper, and a pinch of salt.