

YALUMBA'S *Table*

Pan fried Garfish fillets with apple & radish salad

+ Yalumba 'Y Series' Sauvignon Blanc 2009



Serves 2 as a light lunch

Ingredients

8 garfish fillets
1 granny smith apple
6 radishes
Handful snow pea sprouts
Dessert spoon chopped chives
1 lemon (quartered)
Extra virgin olive oil
Flour
Sea salt
Freshly ground black pepper

Yalumba 'Y Series' Sauvignon Blanc 2009

Characterised by aromas of intense passionfruit, mown grass and a touch of fragrant spice, this Sauvignon Blanc is a delicious expression of the variety. The palate offers layers of flavours - lemons and tropical fruit and fresh cut herbs - with textures that are succulent and long. It finishes with lingering and refreshing natural acidity.



Preparation

Thinly slice a granny smith apple into rounds (working vertically) and then cut the slices into little matchsticks, do the same with 6 radishes. Mix the two together, add a handful of snow pea sprouts (cut the stalky ends off) and about a dessert spoon of chopped fresh chives.

Season with sea salt and freshly ground black pepper, add a squeeze of lemon and a good dash of evoo. Mix well and set aside until needed.

Dust 8 garfish fillets in seasoned flour and cook very briefly in a hot pan with a little extra virgin olive oil until just golden.

Remove the fillets from the pan, and drain on absorbent paper if necessary.

Divide the fillets between 2 plates, and serve with the salad and a wedge of lemon!

