

galician fish stew with ajada

Four 160-175g skinless halibut fillets
Kosher or sea salt
900g Kipfler potatoes, peeled and sliced 1/2 inch thick
250ml fish stock or clam broth
125ml Chrismont La Zona Albariño
2 bay leaves
1 medium onion, quartered
750ml coarsely chopped Swiss chard leaves (175g)

Ajada – a spicy Galician sauce made with olive oil, garlic and paprika.

55ml extra-virgin olive oil
4 garlic cloves, thinly sliced
1 tablespoon sweet Spanish paprika (traditionally hot, if using, omit red pepper)
Crushed red pepper

Season the halibut with salt and refrigerate for 30 minutes. In a large saucepan, combine the potatoes, stock, wine, bay leaves, onion, chard and 1 tablespoon of salt. Bring to a boil, cover and simmer over low heat for 15 minutes.

In a small saucepan, heat the oil. Add the garlic and cook over low heat until golden, 4 minutes. Stir in the paprika and crushed red pepper; remove from the heat. Lay the halibut on top of the potatoes and simmer, turning once, until the fish is just cooked through, about 8 minutes.

Transfer the halibut and potato stew to shallow bowls. Ladle 1 1/2 cups of the broth into the garlic oil and bring to a boil. Stir well, pour it over the fish and serve. SERVES: 4

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