

sole with grapes

6 fillets of sole, about 170-g each, skinned

Salt and pepper, to taste

30 g butter, cut into small bits

125 mL slivered almonds

Juice of 1/2 a lemon

250 mL seedless green grapes

60 mL freshly finely chopped parsley

125 mL dry white wine, sherry or Marsala

Preheat oven to 200C. Arrange fish fillets into a shallow baking dish.

Sprinkle fillets with salt and pepper & dot with butter. Combine slivered almonds, lemon juice, green grapes and chopped parsley. Spread mixture all over fillets. Pour in wine, sherry or Marsala. Bake into preheated oven, uncovered, for 15 minutes or until just tender. Serves 6.

PAIR WITH *Chrismont LA ZONA Arneis 2006*

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