



BLACK STALLION

ESTATE WINERY

Delicately crisp ling cod is paired with a bright, citrus-laced beurre blanc that highlights the elegance and richness of Black Stallion's Napa Valley Chardonnay. Lemon and orange lend freshness and lift, while butter and cream mirror the wine's round texture and subtle oak influence. The result is a refined, coastal-inspired dish that feels luxurious yet restrained, allowing the wine and fish to shine in tandem.

PAN ROASTED LING COD WITH CITRUS BEURRE BLANC

Paired with Black Stallion Estate Winery Napa Valley Chardonnay

INGREDIENTS

4 Ling cod fillets, 5–6 ounces each

Kosher salt

Freshly ground black pepper

1 tablespoon olive oil

1 tablespoon unsalted butter

For the citrus beurre blanc

1/4 cup dry white wine

1/4 cup white wine vinegar

Juice of 1/2 lemon

Juice of 1/2 orange

2 tablespoons heavy cream

4–6 tablespoons cold unsalted butter, cubed

Kosher salt

1 tablespoon finely chopped fresh chives

cooked through and opaque. Transfer the fish to a warm plate and set aside.

To make the beurre blanc, combine the white wine, vinegar, lemon juice, and orange juice in a small saucepan over high heat. Bring to a boil, then reduce to a lively simmer and cook until reduced to a thick, syrupy consistency, about 10–15 minutes. Remove the pan from the heat and whisk in the cream. Begin adding the cold butter one tablespoon at a time, whisking constantly, allowing each addition to fully emulsify before adding the next. Use 4 tablespoons for a lighter sauce or up to 6 tablespoons for a richer finish. Season lightly with salt and stir in the chives just before serving.

METHOD

Serves 4

Pat the ling cod fillets dry with paper towels and season evenly on both sides with salt and black pepper. Heat the olive oil and butter in a wide pan over medium-high heat until the butter has melted and begins to foam. Add the cod to the pan and cook undisturbed until a golden crust forms, about 3 minutes. Carefully flip and cook the second side for 1–2 minutes more, depending on thickness, until just

Spoon the warm beurre blanc over the cod and serve immediately.

To Serve

This dish is lovely served over Israeli couscous with roasted radishes and rainbow carrots, or alongside simple preparations such as steamed rice, buttered pasta, or silky mashed potatoes, all of which allow the sauce and wine pairing to remain the focus.