



## Poisson en Papillote

Pair with the Torii Mor 2014 Pinot Blanc

Serving: 4

*Recipe by Daniel Mason*

1 leek, sliced into thin strips  
1 red bell pepper, sliced into thin strips  
1 carrot sliced in thin strips  
1 zucchini sliced into thin strips  
1 Lb of your favorite fresh fish  
4 tbsp White wine  
4 tsp garlic oil  
Salt  
Pepper  
Lemon, sliced into discs  
4 tbsp butter  
1 roll of parchment paper

Preheat oven to 350 degrees.

Take an 18-inch piece of parchment paper, and fold it in half. Draw half of a heart and cut out the heart shape with the fold intact. Open the parchment, and in one of the larger corners, place a small portion of each vegetable, cover with 1 tablespoon each of wine and oil. On top of the veggies, place a 4-ounce portion of fish and gently sprinkle salt and fresh cracked pepper on top to season. Place 1 tbsp butter and on lemon disc on top of the fish.

Fold the empty side of the parchment back over the fish and from the bottom of the paper where the edges meet, make a small fold. Continue making these small folds until the "package" is folded shut.

Place onto a baking sheet and into the oven. Remove from the oven when the bag becomes fully inflated, about 12-15 minutes.

*Visit our website for more information:*

[www.toriiomorwinery.com/recipes](http://www.toriiomorwinery.com/recipes)