

FRENCH FISH PIE

BY GEORGEANNE BRENNAN

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| 1½ pounds russet potatoes, peeled and cut into 3 or 4 pieces | 8 medium scallops, about ½ pound |
| 2 teaspoons sea salt, divided | 2 tablespoons butter |
| 3 tablespoons butter | 2 teaspoons olive oil |
| 4 to 6 tablespoons whole milk | 1 large shallot, minced |
| ¼ teaspoon or more ground pepper | ¼ cup dry white wine |
| 2½ cups whole milk | 2 tablespoons flour |
| 1 bay leaf | Salt and pepper |
| 12 raw shrimp, shelled and deveined, heads and tails removed | ¼ cup minced parsley |
| ½ to ¾ pound firm white fish, such as halibut or cod, cut into cubes | 1 tablespoon minced tarragon |
| | 1 ounce hot smoked salmon |
| | 2 teaspoons lemon juice |
| | 2 tablespoons grated Gruyère cheese |

Preheat oven to 375°F. Put potatoes in a saucepan and cover with 1 inch cold water. Add 1 teaspoon salt. Cover. Over medium-high heat, bring water to a boil, reduce heat to medium, and cook until potatoes are easily pierced with a fork, 15 to 20 minutes. Drain and return potatoes to saucepan. Add butter and 4 tablespoons milk, stir, and mash until soft, adding more milk as needed. Add pepper and taste for seasonings. Cover and set aside. Butter a 9-inch baking dish and set aside.

To poach fish, pour milk into a frying pan to about 1½ inches deep. Add bay leaf and bring milk to a simmer over medium-low heat. Be careful not to boil. Add shrimp to simmering milk and poach until they begin to curl, about 2 minutes. Remove to colander set over bowl. Place fish in milk and poach until flesh is easily separated with a fork, about 2 minutes. Remove to colander. Add scallops to milk, poaching until slight cracks occur, about 1 minute. Remove to colander. Reserve poaching milk but discard bay leaf.

In a frying pan, over medium-high heat, warm butter and olive oil. Reduce heat to medium, add shallots and a little sea salt, and sauté until translucent and soft, 3 or 4 minutes. Increase heat to high, add wine, and reduce by about half. Remove from heat and whisk in flour to make a light paste. Return to heat and add ¼ cup of warm poaching milk (reheat if needed), whisking. Continue to add remaining milk, whisking. Reduce heat to low and simmer 10 to 15 minutes to allow flavors to blend and sauce to thicken to the consistency of very thick cream. Stir in parsley, tarragon, and pepper. Taste and adjust seasonings as desired.

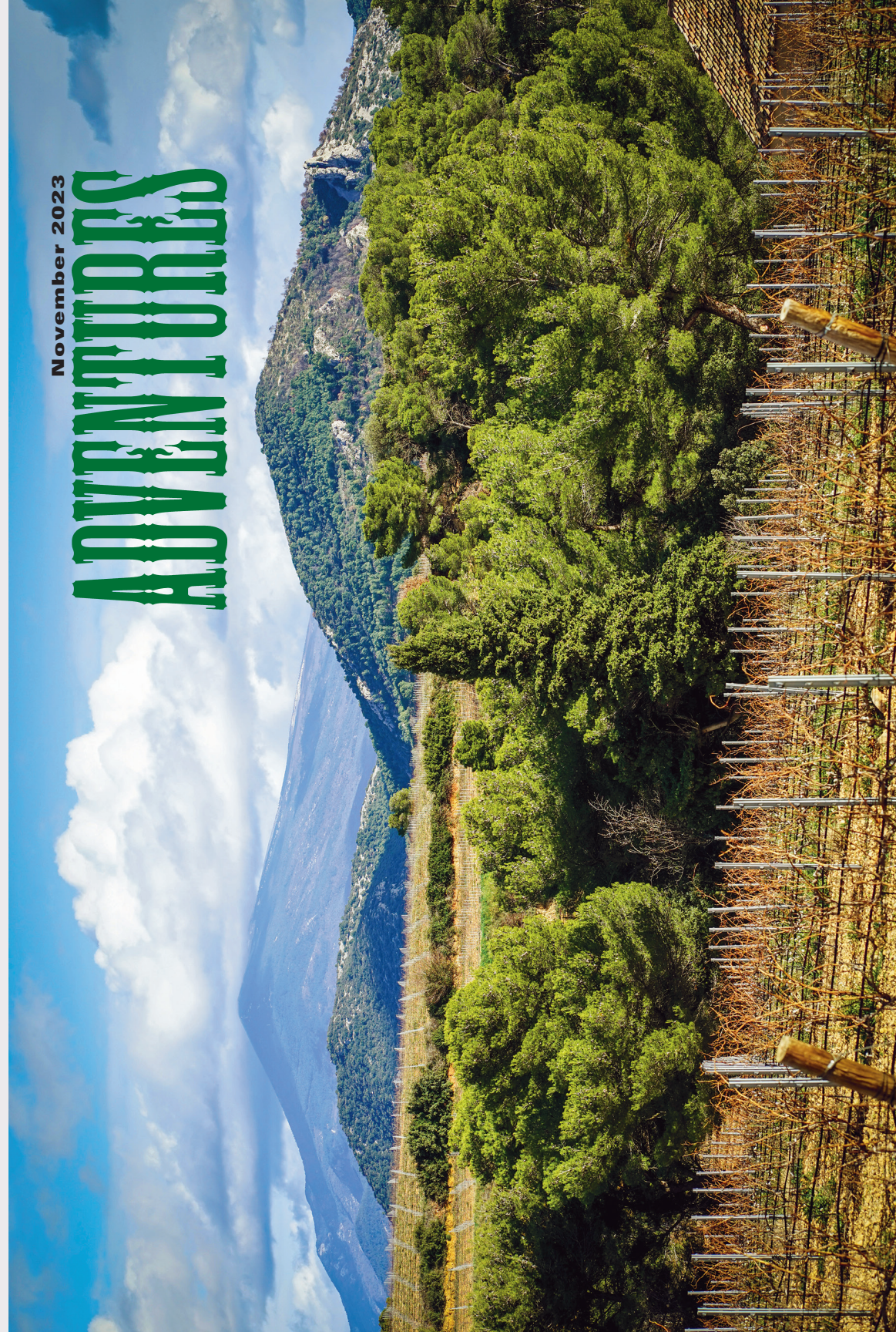
Layer fish and shellfish into baking dish and crumble in salmon. Sprinkle with salt, pepper, and lemon juice. Pour sauce over all, spread with mashed potatoes, and sprinkle on grated Gruyère. Place in preheated oven and bake until sauce is bubbling and bits of mashed potatoes are golden, 20 to 30 minutes. Remove from oven and let stand for 5 minutes before serving.

Serves 4



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

November 2023
ADVENTURES



2022 JASNIÈRES • PASCAL JANVIER

Surrounding the 625-mile-long Loire River, the Loire Valley is so vast and diverse that it is really more a collection of wine regions than a single one, and this is especially true when it comes to the cultivation of its most beloved white grapes. If the western Loire is home to Melon de Bourgogne and the eastern Loire is the realm of Sauvignon Blanc, between these two lies the land of Chenin Blanc, arguably the region's noblest grape. A northern outpost of the famed château-studded Touraine region, Jasnières is one of Chenin's coolest sites. Relative to Touraine's bigger appellations like Vouvray farther south, it is tiny—so small, in fact, that Pascal Janvier is the only vigneron in Jasnières we'd ever worked with until now (stay tuned for an exciting announcement soon). Over the last three decades, Pascal has set a high bar for the appellation, thanks to his consistent success in crafting first-rate *blancs*, which achieve an incredible balance of honeyed lushness and chiseled minerality due to the colder climate this far north and the moderating effects of the Loir, a tributary of the Loire. From a simple salad with goat cheese to spicy fried chicken or pad thai, this wine thrives alongside almost everything. Try Georgeanne Brennan's French fish pie for a revelatory pairing. —TOM WOLF

\$26.00 per bottle

\$280.80 per case

Jasnières Chenin Blanc pairs well with fish pie. My first experience with the quintessential British dish took place not in the British Isles but in Provence. The pie, covered with a layer of mashed potatoes, came piping hot to the table and was served by large scoopfuls, revealing scallops and their roe, shrimp, and meaty chunks of fish swathed in parsley sauce. It was prepared by the wife of the then BBC rugby announcer, and she asserted that it might be an English dish, but it was even better in France. The Jasnières reminds me of the crisp wine she served that night, each bite and sip in perfect harmony. —GEORGEANNE BRENNAN

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitlynch.com.

2021 VIN DE PAYS DE VAUCLUSE ROUGE SELECTED BY KERMIT LYNCH

Our relationship with the Leydier family in Beaufort-de-Venise goes back decades, to the late 1970s, when Kermit discovered their sublime Muscat after a visit to the village with Richard Olney. That sweet nectar was the lone bottling he imported from the family until 1999, when he showed up and, for the first time, they offered a taste of *rouge* from a *foudre* in their new cellar, recently carved out of the hillside. The Leydiers had owned and farmed vineyards of Grenache and Syrah for years, but they didn't have space to do anything with the grapes, so they simply sold them to other producers in the village. It's hard to believe now, twenty-five years later, because the Leydiers work wonders with the southern Rhône's classic red varieties. Blending mostly Grenache and Syrah, along with a splash of Marselan and Merlot, this cuvée is their ultimate introduction to their corner of the Rhône called the Vaucluse. Fragrant and sneakily sophisticated, this country *rouge* teems with notes of black olive, iron, *garrigue*, and, in the background, dark fruit. Pair it with your favorite stew for a soulful fall feast. —TOM WOLF

Pairs well with kale and white bean stew, beef stew, and coq au vin.

\$14.00 per bottle

\$151.20 per case

					
2022 Jasnières Pascal Janvier	Chenin Blanc	35- to 40-year-old vines Clay, limestone	Serve cold 48–52° F Do not decant	Honey, flowers, citrus Lush, chiseled, balanced	Drink now through 2027
2021 Vin de Pays de Vaucluse Rouge Selected by Kermit Lynch	55% Grenache, 20% Syrah, 15% Merlot, 10% Marselan	18-year-old vines Clay, limestone	Serve slightly cool 58–62° F Decant optional	Dark fruit, iron, <i>garrigue</i> Rustic, classic, soulful	Drink now

COVER The grapes for the Vaucluse Rouge are sourced from terroirs around Domaine de Durban. © Joanie Bonfiglio