



OREGON  
WINE

# PETRALE SOLE, WILD RAMP VINAIGRETTE, HAZELNUT-CAULIFLOWER PUREE & RADISH-SPRING ONION SALAD

By Chef Damon Jones

Serves 4

## INGREDIENTS

- 1 bunch wild ramps
- 1 bunch flat leaf parsley
- 3 tablespoons olive oil
- 1 tablespoon rice wine vinegar
- 1 bunch radish
- 1 spring onion
- 2 teaspoons olive oil
- 1 head cauliflower
- 3 ounces hazelnut oil
- 1/4 cup chopped Oregon hazelnuts
- 3.5-4 ounce portions of Petrale Sole (per person)
- 2 ounces olive oil
- 1/4 cup potato starch
- Salt and pepper

## PREPARATION

### STEP 1

Blanch ramps in boiling water for 20 seconds then shock in an ice water bath. Drain ramps on a towel. Place ramps, parsley tops, vinegar, 1 teaspoon salt and 1/2 teaspoon pepper (to taste) in a blender on low speed. Add olive oil and water until the consistency of the vinaigrette coats the back of a spoon but doesn't easily run off. Set aside.

### STEP 2

Shave radishes and onions paper thin on a mandoline. Mix with olive oil, pinch of salt and pepper (to taste). Set aside.

### STEP 3

Preheat your oven to 300 °F

Trim cauliflower and place in a pot covered with cold water. Bring to a boil and then allow to simmer for 20 minutes. Strain, reserving some of the blanching liquid. Place cauliflower in a food processor with hazelnut oil, 2 teaspoons salt and 1 teaspoon pepper (or to taste), and puree until smooth. Use reserved blanching water as needed for smooth texture. Keep warm as you prepare to sear the fish.

Meanwhile, place chopped hazelnuts on a baking sheet and toast in the oven for 12 minutes. Allow to cool and remove any excess husk. Rough chop and set aside.

### STEP 4

Season fillets with 2 teaspoons salt and 1 teaspoon pepper (to taste) and lightly dredge in potato starch. Preheat sauté pan to medium high heat. Add olive oil, coating entire surface. Gently place fillets in pan, cooking for 2 minutes or until golden brown. Flip and cook for 1 more minute. Remove from heat and pat excess oil with a paper towel.

## PLATING

Lay the sole fillets on top of a healthy spoonful of cauliflower puree in the center of the plate. Finish with a drizzle of ramp vinaigrette across the fish and the radish-spring salad on the side.

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## **PAIR WITH OREGON PINOT GRIS**

Like its ancestor Pinot noir, Pinot gris is well suited to Oregon's long summer days and cool autumn nights. The citrus and green fruit flavors in the wine are followed by a honeyed quality that maps perfectly to the subtle sweetness of white fish, and the herbal