



**SERVES 4**



## Grilled Giant Grouper with Braised Leeks & Romesco Sauce

### Shopping List

- 20 ml olive oil
- 2 large leeks, sliced into 2cm rounds
- 1 leek, julienned
- ½ cup vegetable oil
- 1 cup chicken stock
- 50 gm butter
- 1 red capsicum
- 250 gm roma tomatoes
- ½ garlic bulb
- 1 golden shallot, unpeeled
- 25 gm flaked almonds, roasted
- 25 gm hazelnuts, roasted & skinned
- ½ cup picked basil & tarragon
- 30 ml extra virgin olive oil
- 600 gm Giant Grouper fillets cut into 2cm dice



### Method

1. Place the leeks in a single layer in a baking dish. Pour over the chicken stock, dot with butter & season with salt & pepper.
2. Cover & bake at 170\*c for 30 minutes or until tender.
3. Heat the vegetable oil to 180\*c & fry the julienned leek quickly until golden & crisp.
4. Roast the capsicum, tomatoes, garlic & shallot in a roasting tray until the skin of the tomato and capsicum are blistered & the garlic and shallot are soft.
5. Skin the capsicum & remove the seeds. Squeeze any excess liquid from the tomatoes & squeeze out the garlic & shallot from their skins.
6. In a food processor, blend the tomatoes, capsicum, garlic & shallot with the almonds & hazelnuts to a fine paste. Season with salt & pepper.
7. Toss the cubes of grouper with the olive oil & season with salt & pepper.
8. Char grill on all six sides of each cube until just cooked through.
9. Arrange the cubes of fish on plates with the braised leeks & pipe small amounts of the Romesco sauce into any gaps.
10. Garnish with the fried leek & herbs, & drizzle with extra virgin olive oil.

**Serve immediately**