



Hake with Chunky Romesco

A deconstructed romesco sauce adds great texture to Hake. Pacific cod also works well.

Ingredients

1/2 cup extra-virgin olive oil
2 1/2 lb (1 1/2- to 1 3/4-inch-thick)
skinless Hake fillets
1 tsp salt
1/2 tsp black pepper
2 garlic cloves, minced
1/2 cup whole almonds with skin,
coarsely chopped
2 1/4 cups (1/2-inch) torn pieces of
baguette or croissant
3 tbsp chopped fresh flat-leaf parsley
1 (12-oz) jar roasted red peppers,
rinsed and patted dry
1 1/2 tbsp Sherry vinegar
1/4 tsp cayenne



Preparations

Put oven rack in upper third of oven and preheat oven to 450°F. Coat bottom of a 13- by 9-inch baking dish with 1 tbsp oil and add fish, skinned side down. Sprinkle fish with salt and pepper. Cook garlic, almonds, and bread in 2 tbsp oil in a 12-inch heavy skillet over moderate heat, stirring until pale golden, 6 to 8 minutes. Stir in parsley and spoon over fish.

Bake fish, uncovered, 5 minutes. Loosely cover with foil and bake until fish is just cooked through, 20 to 28 minutes more (depending on thickness of fish). Drizzle with 1 tbsp oil.

Coarsely chop red peppers in a food processor. Add vinegar, cayenne, and remaining 1/4 cup of oil and then pulse until just combined. Serve fish topped with romesco sauce.

Sauvignon Blancs and Chardonnay wines from California have a strong body, allowing them to work well with this Hake dish.