

Das Juice Adelaide Hills + White Fish



Yotam Ottolenghi is one of our favorite chefs and his dishes provide tons of inspiration on Arthur's menu. That said, this dish, featured in the film *Bridget Jones's Diary*, is one that can't be beat as it stands. Serve with a chicory-based salad or mash alongside. We love celeriac root with some cream and herbs here.

Bridget Jones's pan-fried white fish

¾ cup currants
4 fish fillets, skin on - we work with cod, but halibut or sea bass is lovely here
7 Tbsp olive oil
salt & black pepper
4 medium celery stalks, cut into ½ inch dice (save leaves for garnish)
¼ cup pine nuts, roughly chopped
½ cup capers, plus 2 Tbsp of their brine
⅓ cup castelvetro olives, cut into ½ inch dice
1 good pinch saffron threads, mixed with 1 Tbsp hot water
1 cup parsley, roughly chopped
1 lemon, finely zested for 1 tsp, juiced to get 1 tsp

Directions

1. Cover the currants with boiling water and set aside to soak for 20 minutes while you prep the fish and make the salsa.
2. Mix the fish with 1 Tbsp of the oil, a rounded ¼ tsp salt, and a good grind of pepper. Set aside while you make the salsa.
3. Put 5 Tbsp of the olive oil into a large sauté pan and place on high heat. Add the celery and pine nuts and fry for 4-5 minutes, stirring frequently, until the nuts begin to brown (don't take your eyes off them, as they can easily burn). Remove the pan from heat and stir in the capers and their brine, the olives, saffron and its water, and a pinch of salt. Drain the currants and add these, along with the parsley, lemon zest, and lemon juice. Set aside.
4. Put the remaining 1 Tbsp of oil into a large frying pan and place over medium-high heat. Once hot, add the fish fillets, skin side down, and fry for 3 minutes, until the skin is crisp. Decrease the heat to medium, then flip the fillets over and continue to fry for 2-4 minutes (depending on how much you like the fish cooked). Remove from the pan and set aside.
5. Arrange the salmon on four plates and spoon on the salsa. Scatter the celery leaves on top.