

LEVEL: MEDIUM

SERVES 4

GRILLED GROUPEL WITH WHITE WINE, BUTTERNUT SQUASH, AND OLIVE OIL

On the eastern shores of the Mediterranean Sea, grouper is considered the king of fish. Its meaty, juicy flesh can take on a lot of flavor without losing its own distinct personality. In this dish, it fits just right with the sweetness of butternut squash, a modern addition to the area's traditional vegetables. Served in a roasting tray straight from the oven, it makes a dramatic impression.

INGREDIENTS

1 butternut squash, unpeeled
4 tbsp. extra virgin olive oil
1 tsp. coarse sea salt
Freshly ground black pepper
to taste
1 red onion, sliced into thin rings
1 whole grouper or sea bass,
weighing around 2lb. (1 kg)
1 tsp. finely chopped
oregano leaves, plus 4 sprigs
½ tsp. grated lemon zest
2 cloves of garlic, minced

DIRECTIONS

Preheat oven to 480°F (250°C).
Cut the butternut squash in half lengthwise and remove the seeds with a tablespoon.
Cut the halves into slices ¾ in. (2cm) thick.
Place slices on a baking tray, drizzle with 2 tbsp. of olive oil and season with salt and black pepper. Roast for 20 minutes, or until butternut squash is soft and slightly brown.
Meanwhile, place onion rings in a roasting tray and drizzle with 2 tbsp. of olive oil. When the butternut squash is soft, remove from the oven (leaving oven on) and add the slices to the roasting tray on top of the onion rings.
Place the fish on a chopping board. Using a sharp knife, make a cut along one side from head to tail.
Combine chopped oregano leaves, lemon zest, and garlic in a small bowl. Using your fingers, stuff the mix into the opened side of the fish.
Place fish on top of the onions and roasted butternut squash, with the cut facing up if possible. Arrange the oregano sprigs in the tray, season with salt and pepper, and cover with aluminum foil.
Roast for 15 minutes, then remove aluminum foil and roast uncovered for an additional 7 to 8 minutes.

