



## *Whole Roasted* **BRANZINO**

**With BRAISED FENNEL and LEMON OREGANO JAM** **SERVES: 4**

**1.** Preheat oven to 450F. In a mixing bowl, combine shaved fennel, thyme, oregano, olives, salt & pepper. Stuff fish with  $\frac{1}{4}$  of the shaved fennel

mixture. Arrange on a baking sheet. **2.** Drizzle each fish with 1 Tbls of Olive Oil and roast until the fish are just cooked through, 15-20mins. **3.**

Arrange fennel qtrs in a single layer in a large, oven-proof saucepan. Pour White Wine to cover and season. Bring to a boil, Remove and transfer to oven to braise, uncovered, until tender, 15 to 20 mins.

Allow to cool. **4.** In a sauté pan,

1 1LB whole **BRANZINO**, scaled & gutted, remove fins  
7 tablespoons **La Mozza – Extra Virgin Olive Oil**  
3 **FENNEL** Bulbs, 1 shaved yield 2 cups & 2 cut into  $\frac{1}{4}$ " slices  
2 Tblsp *fresh* **THYME** leaves  
2 Tblsp *fresh* **OREGANO** leaves  
1 Cup pitted **BLACK OLIVES**  
1 Cup dry **WHITE WINE**  
1 Tblsp **SUGAR**  
2 Cups **LEMON OREGANO JAM** (*see reverse*)  
**Kosher Salt & freshly ground BLACK PEPPER** to taste

heat 3Tbls Olive Oil medium-high heat, add braised fennel qtrs., sugar & stir till golden brown. **5.** On warm dinner plates place one fish on each. Serve caramelized fennel and Lemon Oregano Jam family style.



# LEMON OREGANO JAM

MAKES 2 ½ CUPS

10 LEMONS, seeded and cut into 8 pieces  
2 Tablespoons Kosher Salt  
1 Tablespoon freshly ground Black Pepper  
1 Cup Sugar  
½ Cup La Mozza extra-virgin olive oil

Working in batches, in a bowl of a food processor, combine the lemon pieces, salt, pepper, and sugar and pulse to break down but not completely puree. Slowly drizzle in the olive oil to emulsify into a honey-like consistency. Just before using, blend in the oregano and marjoram leaves.

The jam may be held for up to 1 week, refrigerated, in an airtight container.