

## **Grilled New Zealand Swordfish**

### **With Butternut Squash, Baby Beets, Chickpeas, Golden Raisins, Pine Nuts, Preserved Lemons, Tomatoes and a Coffee Scented Reduction**

*Serves 4*

#### **For the swordfish**

2 pounds cleaned New Zealand Swordfish, cut into 8-ounce fillets

#### *Marinade*

1/4 cup roasted garlic, pureed  
1 tablespoon red wine vinegar  
1/2 teaspoon red pepper flakes  
1/2 teaspoon herbs de Provence  
2/3 cup extra virgin olive oil

1. In a mixing bowl, combine all the ingredients for the marinade; rub the marinade onto the swordfish. Marinate for no longer than six hours. Reserve

#### **For the tomato and golden raisin sauce**

1 cup golden raisins  
1/4 cup sliced garlic  
1 16 ounce can tomatoes  
1/4 cup capers  
1/4 cup diced preserved lemons  
1/4 cup lemon juice  
2 teaspoons sugar  
1/2 cup extra virgin olive oil  
2 tablespoons toasted pine nuts  
1/4 cup chopped herbs (parsley, tarragon and basil)

1. In a saucepot, combine all the ingredients except for the herbs. Simmer the mixture for about 20 minutes or until most of the liquid is gone and the mixture looks solid. Season with salt and pepper and reserve.

#### **For the beets**

8 pieces of baby beets  
3 cups water  
1 orange cut in half and juiced  
1 tablespoon extra virgin olive oil  
2 teaspoons salt

1. In a saucepot, combine all the ingredients and poach for about 20 minutes or until easily pierced with a fork.

#### **For the coffee reduction**

1 cup sherry  
2 shallots, chopped  
1/2 cup of whole-decaffeinated coffee beans  
1/4 teaspoon of black peppercorns  
pinch of fresh thyme  
1/2 bay leaf  
1 quart veal stock

### **For the butternut squash puree**

- 1 quart diced butternut squash
- 1/4 cup butter
- 2 teaspoons brown sugar
- 1 cup water

1. Combine all the ingredients in a saucepot and simmer until the squash is very tender. Allow the mixture to cool slightly.
2. In a blender, add the remaining ingredients to the mixture and blend until it is very smooth. Season to taste with salt and pepper. Reserve.

### **For the chickpeas**

- 2 cups chickpeas that have been soaked overnight
- 1 carrot, peeled and small diced
- 1 piece of celery, small diced
- 1 onion, peeled and small diced
- 2 quarts water
- 1/2 cup extra virgin olive oil
- 1 bay leaf

1. Combine all the ingredients in a saucepot and simmer until the chickpeas are tender, about 30 minutes. Season well with salt and pepper.

### **To assemble the dish**

1. Grill the swordfish fillets for about 4 minutes per side, making sure to fully cook the fish.
2. On four warm plates, spoon some of the squash puree. Next add a spoonful of chickpeas, and a few pieces of beets. Put the fish on top and spoon some of the tomato sauce on top. Drizzle some of the coffee reduction around the plate and garnish with some pine nuts. Serve immediately.