

Perfect Pairings: Grilled Swordfish with Rosé Aioli, Fennel & Olive Salad + a Provençal Rosé

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Serves: 4 servings

Ingredients

SWORDFISH

- 4 1/2" thick 8 oz. swordfish steaks (bloodline trimmed/removed if you prefer)
- 1/4 cup extra-virgin olive oil, plus more for brushing
- 1 teaspoon finely grated lemon zest plus 1 Tablespoon fresh lemon juice
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon freshly ground black pepper

ROSE AIOLI

- 3/4 cup dry rosé wine
- 2 Tablespoon minced shallots
- 1 Tablespoon unseasoned rice wine vinegar
- 1/2 teaspoon freshly grated lemon zest plus 2 teaspoons fresh lemon juice

- 1/4 teaspoon grated garlic
- 1 cup mayonnaise

RELISH

- 1 fennel bulb, cored & finely chopped, fronds reserved
- 1/4 cup pitted Kalamata olives, thinly sliced
- 1/2 cup thinly sliced radishes
- 5 oz. baby spinach (4 cups)
- 3 Tablespoons extra virgin olive oil
- 1 Tablespoon unseasoned rice wine vinegar
- 1/2 teaspoon finely grated lemon zest plus 1 Tablespoon fresh lemon juice
- Maldon sea salt & freshly ground black pepper

Instructions

1.) In a large, resealable plastic bag, combine all of the ingredients except the swordfish & mix well. Add the swordfish & turn evenly to coat. Seal & refrigerate for 1 hour (do NOT let it marinate for much longer, otherwise the lemon juice will begin to cook the fish).
2.) In a small saucepan, simmer the rosé over moderate heat until reduced to 2 Tablespoons, approx. 10 minutes. Transfer to a medium bowl & let cool to room temperature. Then whisk in the shallot, vinegar, lemon zest, lemon juice, garlic & mayonnaise until smooth.
3.) Making the relish: In a medium bowl, combine all of the ingredients except the spinach & fennel fronds & season to taste with salt & pepper. When ready to eat, mix in the baby spinach leaves & 2 Tablespoons of the rosé aioli & toss to evenly coat.
4.) Heat a large cast-iron or non-stick grill pan & brush grates with oil. Remove swordfish from the marinade & season with Kosher salt & pepper. Grill over moderately high heat, turning once, until cooked through, 3-4 minutes per side.
5.) Plate the swordfish & garnish with a generous sprinkle of Maldon sea salt, freshly ground black pepper & fennel fronds. Serve with the relish & remaining rosé aioli paired with a crisp, refreshing dry rosé wine.