

SOFT & SUBTLE



*I'm great with fish.
Or should I say, 'poisson'?*

PFAFFENHEIM PINOT BLANC CUVÉE CHEVALIER

Bright pale yellow in colour, the nose is appealing with aromas of ripe apple. On the palate it is dry, rich and ripe ending with lingering tones of apple. Great with smoked fish appetizers, roast chicken, pan-fried lake fish.

\$13.65

750 mL

LCBO 22855

FRANCOIS SAYS:

"Pinot Blanc is an excellent match for the smoky notes of the bacon. The wine has a balanced profile that does not overpower the trout's delicate texture."



Bacon-Wrapped Trout

BY JENNIFER MCLAGAN

Trout is a readily available but often overlooked fish. The bacon adds flavour while protecting the fish from the heat of the grill. Ensure the bacon is thinly sliced and soak the string in cold water so it doesn't burn. To make grilling fish easier and prevent it from sticking, place it in a well-oiled fish basket and secure well.

Serves 4.

4 cloves garlic, smashed
4 sprigs sage
4 sprigs thyme
4 whole trout, 12 to 14 oz (375 to 430 g) each, cleaned
Salt and freshly ground pepper
8 slices bacon
String

1. Place 1 garlic clove and 1 sage and thyme sprig inside each fish. Season them well with salt and pepper.
2. Lay 2 slices bacon, overlapping, on a board. Place the fish on top and wrap the bacon around the fish, securing it with the string. Repeat with the remaining fish.
3. Preheat the grill to high, then oil well. Grill the fish 4 to 6 minutes per side, or until the bacon is crispy and the fish is cooked through.
4. Cut off the string and serve.

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