

Petrale Sole with Lemon Cream

Paired with 2019 Devil's Gulch Vineyard Chardonnay

- 2 tablespoons butter
- 2 pounds Petrale sole filets, cut to make 4 pieces
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon fresh-ground black pepper
- $\frac{1}{4}$ cup flour
- $\frac{3}{4}$ cup heavy cream
- Grated zest of $\frac{1}{2}$ lemon
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh parsley

In a large nonstick frying pan, melt the butter over moderate heat. Sprinkle the sole with $\frac{1}{2}$ teaspoon of the salt and the pepper. Dust the sole with the flour and shake off any excess. Put the sole in the pan and cook for 2 minutes. Turn and cook until just done, about 2 minutes longer. Remove the sole from the pan.

Add the cream and lemon zest to the pan. Bring to a simmer and cook until starting to thicken, about 2 minutes. Stir in the remaining $\frac{1}{4}$ teaspoon salt, the lemon juice, and parsley. Serve the sauce over the fish.

Makes 4 servings.