

TILEFISH WITH SPINACH AND CELERY ROOT

1 LARGE CELERY ROOT
WHOLE MILK

1 LB OF SPINACH, PREFERABLY HEIRLOOM
8 CLOVES OF GARLIC

4 PIECES OF TILEFISH, ABOUT 1/2 LB EACH, SKIN ON
2 SPRIGS OF THYME
2 SMALL LEMONS
FRESH CHIVES

PEEL THE CELERY ROOT AND CUT INTO 2-INCH CHUNKS.
PLACE IN A SAUCEPAN, POUR IN MILK TO COVER.
BRING TO A BOIL, REDUCE TO A SIMMER.
SEASON WITH SALT AND WHITE PEPPER.
SIMMER FOR AROUND 10 MINUTES OR UNTIL THE CELERY ROOT
IS EASILY PIERCED WITH A SHARP FORK.
PURÉE CELERY ROOT IN FOOD PROCESSOR WITH SOME OF THE
MILK. CORRECT SEASONING. ADD 1 TBSP OF BUTTER.
SCRAPE INTO A WARM BOWL AND SCATTER WITH CHOPPED
CHIVES.

TRIM TOUGH STEMS FROM THE SPINACH.
SOAK IN A SINK OF COLD WATER TO REMOVE ANY GRIT
DRAIN IN A COLANDER. SQUEEZE DRY.
TRIM AND PEEL GARLIC CLOVES. SLICE THINLY.

WHEN THE CELERY ROOT IS MOSTLY DONE, DRY THE FISH
THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.
HEAT A FRYING PAN ON MEDIUM HEAT FOR 2 MINUTES.
ADD A SPLASH OF VEGETABLE OR OLIVE OIL TO THE PAN.
LAY THE FISH IN CAREFULLY, SKIN SIDE DOWN.
SHAKE THE PAN TO MAKE SURE THE FISH IS NOT STICKING.
COOK FOR AROUND 4 MINUTES. TURN THE FISH.
ADD THYME SPRIGS AND 2 TBSPS OF BUTTER.
REDUCE THE HEAT TO LOW. BASTE WITH BUTTER.
COVER AND CONTINUE COOKING FOR 2 TO 3 MINUTES, BASTING
OCCASIONALLY, UNTIL A KNIFE INSERTED IN THE CENTER OF THE
FISH FEELS WARM WHEN TOUCHED TO YOUR BOTTOM LIP.

MEANWHILE, MELT 3 TBSPS OF BUTTER IN 1 TBSP OF OLIVE OIL
IN A FRYING PAN.
ADD THE GARLIC AND STIR UNTIL YOU CAN SMELL IT COOKING.
ADD THE SPINACH. YOU MAY HAVE TO ADD IT A HANDFUL AT A
TIME, BUT IT COLLAPSES QUICKLY.
COOK UNTIL JUST DONE. POUR OFF ANY EXCESS WATER.

TO SERVE, MAKE A BED OF SPINACH ON EACH PLATE, TOP WITH THE TILFISH AND SPOON THE CELERY ROOT PURÉE AROUND IT. GARNISH WITH LEMON WEDGES AND SERVE.

SERVES 4