

Rosemary Cod with Butternut Squash Puree

Serves 4

Submitted by Donna Dicker

Ingredients

- 4 x ½ pound cod fillets
- 2 pounds of butternut squash
- 4 tablespoons (1 stick) unsalted butter
- Fine sea salt
- 8 very small sprigs of fresh rosemary
- Freshly ground black pepper
- 1 tablespoon olive oil

Directions

1. Soak the fish in ice water for 15-20 minutes. Drain and pat dry with paper towels. Preheat the oven to 400 degrees F.
2. Bring a large saucepan of lightly salted water to boil. Add the squash, cook for 10 to 15 minutes until soft. Drain well. Return the squash to the pan to dry completely over low heat, 1 to 2 minutes.
3. Puree the squash in a food processor return it to a pan. Gently stir in the butter until it melts. Season with a little salt, keep warm.
4. Cut fish into pieces. Make a small incision through the skin of each cod fillet and gently insert a sprig of rosemary. Rub fish with olive oil and season with salt and pepper. Place the fish in a roasting pan and roast for 15 minutes until the fish flakes easily.
5. Place a large scoop of the puree on each plate, top with the fish and serve.

