



## Insalata di Pesce

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD VIOGNIER



Separately poaching each type of seafood for this salad ensures gently and perfectly cooked fish. Choose a best-quality extra-virgin olive oil here; its flavor permeates the dish and adds a savory vegetal flavor.

### Ingredients

- 10 cups water
- 3 Tbsp. plus  $\frac{1}{4}$  tsp. kosher salt, divided, plus more to taste
- 8 oz. small to medium scallops
- 8 oz. peeled and deveined raw
- medium to large shrimp
- 8 oz. boneless, skinless swordfish or other firm, meaty fish, cut into  $\frac{1}{2}$ -inch pieces
- 3 celery stalks, finely chopped 1 large shallot, finely chopped
- $\frac{1}{4}$  cup finely chopped fresh flat-leaf parsley
- $\frac{1}{4}$  cup extra-virgin olive oil, plus more to taste
- 3 Tbsp. fresh lemon juice, plus more to taste
- $\frac{1}{4}$  tsp. black pepper, plus more to taste
- $\frac{1}{8}$  tsp. crushed red pepper (optional)
- Butter lettuce or radicchio leaves and lemon wedges, for serving

### Directions

1. Fill a large bowl with ice water; set aside. Bring 10 cups water to a boil in a large saucepan over medium-high. Reduce heat to medium, and stir in 3 tablespoons salt. Working in batches, add scallops, shrimp, and fish to boiling water; cook to desired degree of doneness (45 seconds to 1 minute and 30 seconds for scallops, depending on size; 1 to 2 min-utes for shrimp; 2 to 3 minutes for sword-fish). Using a slotted spoon, transfer cooked seafood to prepared ice water; let stand 30 seconds to 1 minute. Transfer to a colander; drain well, and transfer to a medium bowl.
2. Add celery, shallot, parsley, oil, lemon juice, black pepper, crushed red pepper (if using), and remaining  $\frac{1}{4}$  teaspoon salt to seafood mixture; gently stir just until combined. Let stand at room temperature 5 minutes. Add additional salt, oil, lemon juice, or black pepper to taste. Serve sea-food salad with lettuce or radicchio and lemon wedges. Heat broiler to high (do not remove skillet from oven). Broil until top of latke is golden brown in spots, 4 to 5 minutes. Remove from oven: let cool 5 minutes.



**MAKE AHEAD** Seafood can be cooked up to 1 day ahead and stored in an airtight container in refrigerator.

**WINE** Textural, flinty Friulano blend: 2018 Scarpetta Frico Bianco

**NOTE** Fresh halibut or tuna may be substituted for swordfish.