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## RECIPE

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### WARM HAKE WITH THINNED MAYONNAISE AND CAPERS



**This is a dish inspired by another of Simon Hopkinson's recipes. It is wonderful with Roussanne, Peloton Blanc or Pictus VI.**

**1.4 kg/3lb hake. Get your fishmonger to cut thick fillets. You want 6 to 8 200g/6 oz portions (very fresh)**  
**A court-bouillon made with a litre of water, a small onion peeled and sliced, a peeled sliced carrot, half a stick of celery chopped, 6 peppercorns, couple of bay leaves, a splash of vinegar - bring the whole lot up to the boil in a large stainless steel pot and simmer for 20mins.**

**1 small garlic clove, peeled and finely chopped**

**450g/1lb tinned chickpeas, rinsed and drained**

**2 large tomatoes, skinned, deseeded and finely chopped**

**One small eggplant sliced, brushed with olive oil and grilled and diced**

**One red pepper roasted, peeled, deseeded and diced**

**2 tsp white wine vinegar**

**2 tbsp olive oil**

**Salt and pepper**

**1 tbsp capers, drained**

**Extra dill leaves**

**Smoked paprika (optional)**

**For the mayonnaise**

**2 egg yolks**

**1 tsp Dijon mustard**

**Salt**

**A few dashes of Tabasco sauce**

**2 tsp (or more) caper vinegar**

**150ml/quarter pint groundnut or sunflower oil**

**150ml/Quarter pint light olive oil**

**4 dill sprigs, leaves only, finely chopped**

Bring the court-bouillon to a simmer, add the hake and turn the flame off, allowing the hake to poach for 7 to 10 minutes, and keep warm.

To make the mayonnaise, whisk together the egg yolks, mustard, salt, Tabasco and vinegar. Pour in the groundnut oil in the thinnest stream possible, then follow it with the olive oil, beating all the while until thick. Add the tarragon and set aside.

Mix together the garlic, chickpeas, peppers, eggplant, tomatoes, vinegar and olive oil, season with salt and pepper, and warm through gently until hot but not boiling. Pour into a warmed, deep white oval dish.

Remove the skin from the hake, lift off the fillets and lay them neatly over the warm chickpea salad. Thin the mayonnaise with a little of the court-bouillon water to give it a coating consistency. Spoon over the fish fillets and sprinkle with the capers and a few dill leaves. Dust with a little paprika, if you wish.

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*Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dog) and the protection of the diminishing wild spaces of Africa, through its donations to the EWT – [www.ewt.org.za](http://www.ewt.org.za) and Tusk – [www.tusk.org](http://www.tusk.org).*