



## **PEPPERY BAKED FISH**

*(Bourtheto)*

This dish also comes from Corfu. The name comes from the Italian brodetto, for broth. Bourtheto is one of the island's four signature dishes. Traditionally, it was reddened with paprika, but since the arrival of the tomato on the island about 100 years ago, it takes its color from the New World fruit. Any firm, white fish can be used for this recipe.

3 tablespoons Krinos Extra Virgin Olive Oil  
2 1/2 cups sliced leeks, whites only  
3 cloves garlic, peeled and finely chopped  
1 teaspoon paprika  
1 teaspoon cayenne  
2 tablespoons tomato paste  
1 cup dry red wine  
Water  
Salt, freshly ground black pepper  
2-2 1/2 pounds swordfish steaks or fresh codfish fillets

Heat the olive oil in a large heavy skillet and sauté the leeks and garlic for about five minutes. Add the paprika and cayenne, and stir. Add the tomato paste and stir. Pour in the wine and the water. Lower the heat, and simmer, covered, for 10 to 15 minutes, until the sauce is thick and dark.

Preheat oven to 350°F. Salt and pepper the fish and place it in a shallow baking dish. Pour the sauce over the fish, and add water if necessary so that the fish is partially covered. Cover the dish, and bake until the fish is flaky and tender (about 20 minutes).

Yield: 4 servings