

## Jeremy's Kitchen to Table Experience

Snapper en Papillote

*Serves 4*

1/4 cup olive oil  
4 (4-5 oz) red snapper fillets, skin on  
Kosher salt  
Freshly ground black pepper  
2 garlic cloves, thinly sliced  
2 shallots thinly sliced  
4 sprigs thyme  
1/4 cup capers, drained  
1/2 Zest and 4 tablespoons juice of one orange  
1/2 cup white wine  
4 tablespoons unsalted butter

Preheat the oven to 350

Cut parchment paper into a heart, large enough to fit the fish with a 1 inch diameter. Fold the heart in half. On one half of the heart drizzle with a little olive oil (to prevent burning). Place the fish skin side down on the oiled half and season with a little salt and pepper. On the top of the fish evenly place a small amount of garlic, shallot, one sprig of thyme, 1 tablespoon capers, 1/8 teaspoon zest, 1 tablespoon orange juice, 1/8 cup white wine and finish with 1 tablespoon of butter, repeat with the remaining fish.

Fold the empty half of the heart over the fish. Crimp or twist the edges of the paper to create a tight seal around the fish. Lay the packages on a baking sheet and bake for 20 minutes.

For presentation purposes serve the wrapped fish at the table, giving your guests the opportunity of opening their packages themselves.

