

Ingredients:

4 (8 oz.) fillets rainbow trout
2 oz. Riesling wine
2 oz. butter, sliced in thin pieces
2 lemons
12 sprigs chervil
1-2 T. chives
4 large basil leaves
salt and pepper to taste
4 sheets parchment (from cooking
supply store)

To Prepare: Season each trout fillet with herbs (approx.3 sprigs chervil, pinch of chives, 1 basil leaf), butter slices, lemon, salt and pepper and splash of wine. Place each fillet in parchment sheet. Make folds in counter clockwise fashion to create "envelopes" containing the fish. Bake at 350 ° for 12 min. and serve with veggies and steamed potatoes.