

SCHRAMSBERG

# RECIPE

## SWORDFISH WITH MANGO CHUTNEY

Recipe by [Followfreshfromflorida.com](http://Followfreshfromflorida.com)

PAIR WITH:

BLANC DE NOIRS,  
EXTRA BRUT

### INGREDIENTS

#### GRILLED SWORDFISH

2-3 (6-oz.) swordfish steaks

1 tablespoon olive oil

1 tablespoon all-purpose seasoning

1 tablespoon fresh herbs  
(such as parsley or thyme)

Sea salt and fresh ground pepper,  
to taste

#### MANGO CHUTNEY

2 Florida mangoes, diced small

1/2 cup Florida bell peppers, diced

2 tablespoons Key lime juice

1 tablespoon Orange Blossom honey

1 tablespoon olive oil

1 tablespoon unsalted butter

1/3 cup onion, diced fine

1 tablespoon white vinegar

1/4 cup sweet chili sauce

1/4 teaspoon red pepper flakes

1/2 teaspoon fresh ginger, grated

1/2 teaspoon curry powder

Sea salt and fresh ground pepper,  
to taste



### PREPARATION

#### GRILLED SWORDFISH

- Prepare grill (gas or charcoal).
- Drizzle 1 tablespoon olive oil on swordfish and season with salt, pepper, fresh herbs, and all-purpose seasoning.
- Place fish on grill (or in grill pan) over direct heat and cook for 3-4 minutes (depending on thickness).
- Turn over and cook for additional 3 minutes or until cooked through.
- Remove from heat and set aside.

#### MANGO CHUTNEY

- On hot grill or stove top, preheat small pan over medium heat.
- Add 1 1/2 tablespoons olive oil and remaining chutney ingredients.
- Bring to boil, reduce heat to simmer and cook for 6-8 minutes.
- Remove from heat and set aside for 5 minutes.
- Spoon over swordfish and serve immediately.