

Baeckeoffe with Fish

Oval terrine N°0

INGREDIENTS

- 400 g salmon fillet
- 400 g monkfish
- 400 g sea bass (or wolffish)
- 400 g redfish (ocean perch)
- 4 carrots, sliced
- 2 leeks, thinly sliced
- 1 onion
- 1 kg potatoes, pre-cooked the day before
- 250 g cooked, peeled shrimp
- Scallops (2–3 per person)
- 2 pinches of saffron
- 70 cl heavy cream
- 2 cups Riesling (white wine)
- Juice of 1 lemon
- Salt and pepper

PREPARATION

1. The day before, marinate the fish, cut into pieces, in the wine, lemon juice, salt and pepper. Also boil the potatoes for 15 minutes in water.
2. Brown the onion in a little butter, add the carrots and leeks, and sweat for about 10 minutes.
3. In the terrine, line the bottom with 3–5 cm of sliced potatoes and add half the vegetables.
4. Drain the fish and place it on top of the vegetables. Add the remaining vegetables and finish with a layer of potatoes.
5. Add the white wine and bake at 220°C for 1 hour.
6. Meanwhile, mix the cream with the saffron in a bowl.
7. As soon as the terrine comes out of the oven, pour the saffron cream over the top, garnish with the scallops and shrimp, then bake for a further 15 minutes.

SERVING SUGGESTION

A light, refined dish. Serve with an Alsatian Riesling or Pinot Gris.

Care tip: before first use, soak the mould in cold water for 12 hours and let it dry completely.