

Poached North Atlantic Turbot With Nuts Served with US Potato-Pancetta and California raisins



Serves 4

INGREDIENTS

4 x 300g North Atlantic turbot 'chops', on the bone

Nut Mixture

1 tbsp chopped walnuts
1 tbsp pine nuts
1 tbsp chopped pistachio nuts
1 tbsp hazelnut oil
1 small fennel
30g seaweed

US Potato pancetta

4 large **US Potatoes**, peeled, thinly sliced
300g pancetta (or bacon, thinly sliced)
3 tsp melted butter
Ground pepper and salt, to taste

Sauce

4 tbsp soy sauce
1 tbsp minced shallot
1/2 tbsp minced garlic
1/2 tbsp minced parsley
1/2 tbsp shredded basil leaves
120g unsalted butter

Method:

- For the Fish:** Poach the fish in a steamer or in the oven (at 200°C) for about 20 minutes. Remove the skin just before serving.
- For the Nut Mixture:** Stir nuts into the hazelnut oil. Mix the nuts with the fennel, seaweed and a few drops of water in a pan and cook until heated through.
- For the US Potato Pancetta:** Mix the melted butter with the ground pepper and brush this mixture over the **US Potato** slices. Arrange the pancetta on the bottom of a terrine mould lined with baking paper. Top with **US potato** slices and a second layer of pancetta. (Press each layer down using a spatula.) Cover the terrine with aluminum foil and bake in an oven pre heated to 160°C for 90 minutes. Then remove from oven and allow to rest for 30 minutes. Extract the pancetta from the terrine, then slice the terrine into desired portions.
- For the Sauce:** Combine the soy sauce, shallot, garlic, parsley and basil in a small saucepan. Melt the butter in a separate saucepan until light golden brown (but do not allow the butter to burn.) Pour the butter into the soy sauce mixture and mix well.

To Serve:

Pour the nut mixture over the fish. Pour the warm soy butter over and around the fish and serve with homemade ravioli or other pastas.

Note:

A strong Sauvignon Blanc, such as a Sancerre from Lucien Crochet, or a good Chardonnay, such as a Puligny-Montrachet with little oak goes well with the wide array of ingredients used for this dish.

