

TURBOT WITH WILD MUSHROOMS

DIFFICULTY: EASY · TIME: 25 MINS · SERVES FOUR

- 1 TURBOT WEIGHING BETWEEN 1.5 AND 2 KG
- 4 EGGS
- 2 PRE-COOKED FROZEN LOAVES OF BREAD
- 300 G. OF MIXED WILD MUSHROOMS
- FRESH CHIVES
- FRESH ROSEMARY
- 2 TABLESPOONS OF HONEY
- EXTRA VIRGIN OLIVE OIL
- FLEUR DE SEL

THE GARNISH: to make the garnish, start by cleaning the mushrooms with kitchen towel or a cloth. Cut into quarters. Fry in oil on a high heat for 6 minutes, season and add fresh rosemary.

THE EGG RAVIOLI: prepare the egg ravioli by placing an egg yolk inside finely cut slices of frozen bread placed in a cross shape. 2 per person. Place another slice of bread on top and drizzle with oil so the slices stick. Place in the oven on a tray covered with baking paper for 8 minutes at 190° C.

THE CHIVE OIL: finely chop the chives and place in a mixing bowl with the honey and sufficient oil and blend for 4 minutes. Then place through a fine sieve and put aside for later.

THE FISH: score the fish pieces with two tablespoons of olive oil and fry until golden. Place in a baking dish, pour over the chive oil and season. Finally, bake at 190° C for 5 minutes.

PRESENTATION AND SERVING: make a small pile of sautéed wild mushrooms and paint a circle of chive oil around them. Place a slice of turbot with more wild mushrooms in the centre of the plate. Arrange a bouquet of wild mushrooms on the fish, and top with an egg ravioli. Decorate with rosemary and chives.