

# TURBOT WITH CITRIC PIL-PIL SAUCE

DIFFICULTY: EASY · TIME: 45 MIN · SERVES FOUR

- 1 TURBOT WEIGHING BETWEEN 1.5 AND 2 KG
- 4 LARGE PEELED POTATOES
- 1 GINGER ROOT
- 2 LIMES
- 2 GRAPEFRUIT
- CARDAMOM
- 2 FRESH BEETROOT
- EXTRA VIRGIN OLIVE OIL
- SEA SALT
- 2 CHILES
- COLEUS OR PANSY LEAVES

**THE CITRUS OIL:** to prepare the citrus oil, start by grating the lime and grapefruit skin into a bowl. Squeeze the juice and mix with three times the amount of olive oil. Finely chop the cardamom, the chile and a small piece of the ginger root. Mix with the citrus oil and stir.

**THE POTATOES:** cut them into 2 cm thick rounds. Place them in a baking dish, add salt and cover with olive oil. Bake in the oven at 140° C for 34 mins.

**THE TURBOT:** cut the fillets in half. Fry the fish until golden brown for 2 minutes on each side, starting with the skin side. Place on a tray and drizzle with the citrus oil. Bake at 190° C for 10 minutes.

**THE BEETROOT:** finely slice the beetroot and fry, turning frequently as the colour fades. Finally, place on kitchen towel to drain.

**THE PIL – PIL SAUCE:** to make this sauce, add water to the fish juice on the baking tray. Using a fine sieve, add oil until you reach the desired thickness.

**PRESENTATION AND SERVING:** place several tablespoons of pil-pil sauce and three potato rounds on the plate. Place the two fish fillet halves on top in layers. Decorate with the crispy beetroot and coleus or pansy leaves with grated citrus fruit peel on top. Finally, drizzle pil-pil sauce over the fish.