

ALMOND-CRUSTED FISH FILLET STUFFED WITH MASHED POTATOES



Ingredients (serves 2 people):

100 ml unsalted butter

100 g almonds cut into lightly toasted blades

Thyme leaves to taste

Chopped Rosemary leaves to taste

50 g Panko flour

Salt to taste

Black pepper to taste

Olive oil to taste

4 boneless whitefish fillets

500 g mashed potatoes prepared according to recipe found in side dishes

1 orange juice

1 orange zest

1 tbsp unsalted butter

Preparation:

1. In a saucepan place the butter, orange juice, orange zest and mashed potatoes.
2. Mix well.
3. Adjust with salt and pepper.
4. Cook until unglued from the bottom of the pan. Reserve.
5. In a processor place the butter, almonds, herbs, panko flour, salt and pepper.
6. Process until it becomes a thick paste.
7. Spread a 1/2 cm layer of paste on a PVC film-lined form.
8. Bring to the fridge for 30 to 40 minutes.
9. Season the fish fillets with salt and pepper.
10. In a baking dish place a drizzle of olive oil and place 2 fish fillets on it.
11. In the center of the fish fillets put the mashed potatoes.
12. Put another fillet of fish over the mashed potatoes.
13. Place the frozen crust on the fish.
14. Bake in the preheated oven at 200° C for 10 to 12 minutes.
15. Serves with Caprese Salad prepared according to recipe found in Side Dishes Recipes.