

HOW TO MAKE

Cod and shitakes in a wine sauce

Shopping list

- 1.5 lb shitakes
- A bunch of flat parsley
- 4 oz pancetta, cubed
- Salt and pepper
- 4 small shallots
- 1 cup dry white wine
- 1 cup heavy whipping cream
- 1 lemon
- Salt and pepper
- 6 TBS flour
- Salt and pepper
- Olive oil
- 6 portions of cod

Step

1

Brush the mushrooms and cut the end of the feet. Sear the pancetta. Remove the pancetta from the pan but keep the fat and sear the mushrooms in it. Chop the parsley. Season the cooked mushrooms with salt and pepper and toss with the parsley.

2

Mince the shallots, wilt them in the melted butter. Add the wine and bring to the boil to reduce by half. Add the cream and reduce again (no boiling this time). Season with salt and pepper and add the juice of one lemon.

3

Dredge the fish in flour, salt and pepper. Cook 2 minutes on each side in a little olive oil. Cover and set aside as you reheat sauce and mushrooms.

What you need (serves 6)

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- Salt and pepper

- 4 small shallots
- 1 cup dry white wine
- 1 cup heavy whipping cream
- 1 lemon
- Salt and pepper

- 6 TBS flour
- Salt and pepper
- Olive oil
- 6 portions of cod (the thicker you find)

Marguerite's tip

« Cod is my first choice for this recipe, but halibut would be delicious too cooked that way, just increase the cooking time ...»