

# HOW TO MAKE

## Fish paupiettes

### Shopping list

- 6 individual size pieces of white fish
- 1 onion
- 1 leek
- ½ cup raisins
- Salt and pepper
- 1 TBS honey
- ½ bunch cilantro
- 1 piece of ginger julienned
- 1 lemon
- 1 cup white wine
- 1 green cabbage

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Steam the cabbage. Separate the leaves without breaking them. Chop everything except the 6 bigger / nicer leaves.

- 1 green cabbage

« Cod works well with this recipe. »

2

Dice the onion, dice the leek, julienne the peeled ginger, juice the lemon, chop the cilantro. Combine all the above with the white wine, the raisins and the honey, season. Marinate the fish in it.

- 1 onion
- 1 leek
- ½ cup raisins
- Salt and pepper
- 1 TBS honey
- ½ bunch cilantro
- 1 piece of ginger
- 1 lemon
- 1 cup white wine
- 6 pieces of white fish

3

In each cabbage leaf place one sixth of the stuffing plus one piece of fish. Close with a tooth pick.

4

Saute the chopped cabbage, then place the paupiettes on top and let the fish steam, covered.