

Cod with mild curry, coconut milk with turmeric, lemony potato mousseline

Recipe for 4

Description

Tasty and flavourful, this dish will make you travel.

Note

We are using cod here but any kind of white fish will do the trick.

Ingredients

Cod

- 4 Unit(s) Cod (150g)
- 1.50 Liter(s) Fish fumet stock base

Broth

- 1 Liter(s) Chicken stock
- 16 Berries 3 peppers
- 3 Berries 3 peppers
- 1 Berries 3 peppers
- 500 Berries 3 peppers
- 40 Berries 3 peppers
- 17 Gr Cornstarch

Potato mousseline

- 900 Gr Yukon gold potatoes
- 230 Ml Milk
- 50 Gr Butter
- 1 Unit(s) Lime juice
- 4 Pinch(es) Salt

Garnish and last touch

- 4 Tsp Tobiko eggs
- 350 Gr Shiitake mushroom
- 330 Gr Edamame (soybeans)
- 1 Sprig(s) Fresh cilantro
- 0.50 Unit(s) Lemon zests

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Prep

Broth

Get the chicken stock ready, keep it warm.

Mousseline

Peel the potatoes and keep them in cold water..

Garnish

Remove the stems from the shiitake, sauté the mushrooms in a hot pan with a little olive oil. Season.

In boiling water, blanch the edamame for 5 to 8 minutes. Drain them and peel them by delicately squeezing them between your fingers.

Broth

Add the curry paste, the combava leaves and the lemongrass. Leave to infuse off the heat for 20 minutes.

Add the coconut milk and the curcuma. Place back on the heat and simmer for 10 minutes.

Use some corn starch to thicken the broth, if too thick, use a little bit of water.

Season to taste.

Potato mousseline

Cut the potatoes in big chunks, you don't want them to cook too fast.

Put the cubes in cold salted water and bring to a boil.

Once you can easily pierce the potatoes with a knife, drain them and pass them through a food mill (or mash them as much as possible)

Add the milk, the butter and the lemon juice, season to taste.

Plating and last touch

In a shallow plate or a bowl, place a piece of cod in the middle and some edamame and some shiitake all around it.

Pour in a generous ladle of broth and sprinkle some coriander leaves. Lay a tablespoon of tobiko eggs over the cod.

In a small bowl, serve the potatoes with freshly grated lemon zest on top.

Bon appétit!