

# Hazelnut crusted cod garnished with a leek fondue with blond grapes, roasted fingerling potatoes and a creamy fish fumet sauce |

Recipe for 4 servings



## Description

Everything is in there, the crunchy texture of the hazelnut crust, the acidity of the beurre blanc done with the fumet and the richness of the leek fondue. Now, that's a comfort recipe, absolutely perfect for any cold winter evening lunch!

## Note

You can replace the raisins for any type of dried fruit. Make sure not to over cook the leeks as the texture will make a big difference in the final dish. You can also swap out the potatoes for another starch, but I recommend veering away from mashed potatoes or a purée, as the dish will be missing textural qualities.

## Ingredients

### Hazelnut crusted cod

- 4 Piece(s) Cod filet
- 30 Gr Hazelnuts
- 20 Gr Japanese breadcrumbs (panko)
- 4 Pinch(es) Salt
- 4 Turn(s) White pepper
- 30 Ml Olive oil
- 4 Nut(s) Butter
- 1 Clove(s) Chopped garlic

### Oven roasted potatoes, leek fondue with raisins

- 200 Gr Leek
- 25 Ml Butter
- 3 Sprig(s) Thyme
- 125 Ml White wine
- 75 Gr Raisins blonds
- 250 Gr Fingerling potatoes
- 30 Gr Butter
- 15 Ml Canola oil
- 1 Clove(s) Chopped garlic
- 4 Pinch(es) Sea salt flakes
- 6 Turn(s) White pepper

### Fumet creamy sauce/beurre blanc

- 75 Ml Fish stock
- 75 Ml White wine
- 30 Ml White balsamic vinegar

- 50 Gr French shallot
- 4 Turn(s) Fresh ground black pepper
- 100 Gr Salted butter

## **Preparation**

- Preparation time **30 mins**
- Preheat your **Oven** at **425 F°**

### Mise-en-place

Roast the hazelnuts in the oven for 5 minutes until they are nice and golden. When they cooled down, add the nuts, bread crumbs, garlic and a knob of butter in a mixer. Blend on pulse until they are well incorporated and homogeneous. Cut the leeks down the center and wash them under water to remove all the dirt. Soak the raisins in water for 1 hour. Clean the potatoes and slice them in half. Finely chop the garlic and the French shallots. Cut the butter into small cubes (and keep them in the fridge).

### Hazelnut crusted cod

In an oven safe dish, drizzle the bottom with a bit of olive oil, place the cod filets so they are well spaced and do not touch each other (to ensure even browning and cooking). Season with salt and pepper. Delicately add a nice, thick layer of the bread crumb mixture on top of the fish. Bake in a pre heated oven for 9-10 minutes (until the crust is nice and golden and the fish pulls apart easily when you try to delicately insert a fork in it, right in the middle). Before serving, let the fish rest for 2 minutes so the juices can redistribute and have an even cooking.

### Leak fondue and oven roasted fingerling potatoes

In a casserole set on medium heat, cook the leek in a mixture of half butter and half olive oil until they become soft and translucent. Add the raisins and the white wine. Let the mixture cook down until there is no more liquid. Season with salt and pepper.

Mix the potatoes with olive oil, salt and Pepper. Spread them on a baking sheet and roast them in the oven for 20-22 minutes until they are nice and golden. Add the garlic and thyme and let them in for 5 more minutes.

### Beurre blanc

In a pot, add the shallots and the wine and bring to a boil until it reduces by half. Add the fish stock and the vinegar and cook everything until all the liquid is almost completely evaporated. Season with salt and Pepper (at this point, if you want to have a smooth sauce, you can put the sauce through a fine mesh strainer and continue to the next steps). When the liquid is almost completely evaporated, lower the heat to minimum and start adding a few cubes of butter while whisking constantly. When the butter is melted, start adding more until all the butter is absorbed and the liquid in the pan has a sauce like consistency. Taste and adjust the seasoning with salt and Pepper. It's very important to never let this sauce boil or the butter will separate and the sauce will have to be re-emulsified.

### Montage

Place the leek fondue at the bottom of the plate. Place the cod filet on top and ladle a bit of the sauce around the dish. Add a few cilantro leaves around for decoration.

**Bon appétit!**