

FISH AND PAPRIKA BUTTER

INGREDIENTS:

80ml white wine
25g shallots finely diced
40ml white wine vinegar
2 bay leaves
8 black peppercorns
200ml cream
80g butter diced
1 Tblsp smoked Spanish paprika
2 Tblsp chopped chives
200gm fish fillet
2 Tblsp Extra virgin olive oil
20gms butter
50gms flour



Smoked Paprika sauce

Put the wine, shallots, vinegar, bay leaf & peppercorns into a small saucepan. Bring to the boil and simmer slowly for 3-4 mins or until reduced to approximately 1 tablespoon.

Add the cream, return to a simmer and reduce by half or until starting to thicken. Remove from heat, add paprika and whisk in the butter. Add chopped chives and set aside

Fish

Season fish fillet with salt and pepper and coat in flour.

Heat pan and add oil, place butter in pan and place fish on top of melting butter. Cook for 3 mins then turn over and cook for a further 3 mins or until cooked. Serve on a plate, drizzle sauce over the top and garnish with fresh chervil.