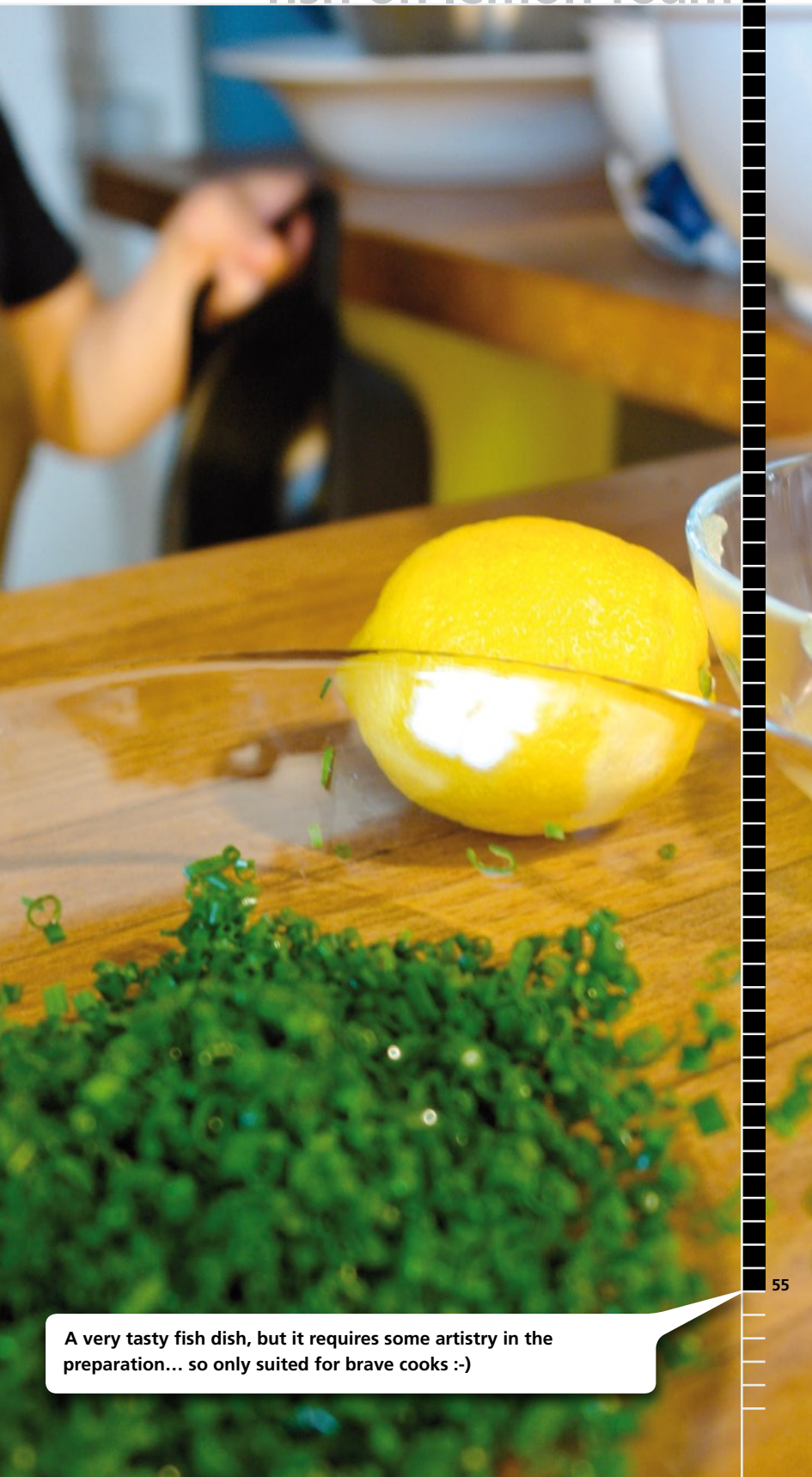


fish on lemon foam



A very tasty fish dish, but it requires some artistry in the preparation... so only suited for brave cooks :-)

fish on lemon foam

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soup vegetables
(celery, carrot and leek)
olive oil
1 clove of garlic
1 small onion
2 glasses of fish broth
1 glass of white wine
2 lemons

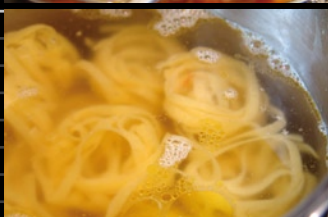
150 g butter
salt + pepper + sugar
pinch of curry powder
saffron
1 kg white fish
1 kg tagliatelle
1 bunch of chives
1 baguette bread
ingredients for a fresh green salad



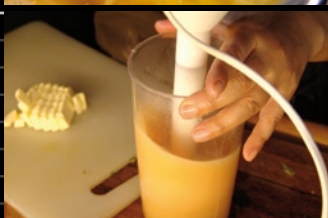
1. Cut the **soup vegetables** and the **onion** into small pieces and stew them with the cut **garlic** in **olive oil**. Add the pinch of **curry powder** and the **saffron**. Quench with **white wine** and add the **fish broth**. Season with **salt, pepper** and a dash of **sugar**.



2. Grind the skin of one **lemon** and add the juice of two lemons to the broth. Cook it for 15 minutes.



3. Cook the **tagliatelle** in salted water al dente.



4. Filter the broth through a sieve. Add cubes of ice cold **butter** and mix it with a hand blender.



5. Clean the **fish**, cut it into pieces and season it with **pepper**. Put them shortly onto a hot grill and **salt** them afterwards.



6. Put the tagliatelle on the plates and pour some lemon foam onto them, then add the grilled fish and top it with freshly cut **chives**.
Serve a **salad** and **bread** with this dish.

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