



ZUM WEISSEN RAUCHFANGKEHRER



### **Sheatfish filet in lemon crust with cream potatoes and capers butter**

- 4 filet pieces of white-meat sheatfish, 150 g each, without skin
- 6 medium-sized, firmly boiled potato
- 1 tbsp crème fresh
- ¼ l vegetable broth
- 1/8 l veal gravy
- 125 ml butter
- 1 tbsp vinegar capers
- Salt, pepper, nutmeg, butter for frying

#### **For the potatoes**

Dice the potatoes into 1 cm cubes, cover and cook until tender in vegetable stock, potatoes should absorb all liquid. Stir in crème fraiche and season to taste with salt, pepper and nutmeg.

#### **For the capers butter**

Brown butter in a small casserole, extinguish with veal gravy and add capers. Bring to a boil and blend with the hand-held blender, press through a fine sieve.



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### **For the lemon crust**

- 100 g butter, room temperature
- 90 g bread crumbs cut from crust-free, fresh white bread
- ½ lemon
- 1 tsp lemon oil
- 1 dash turmeric
- Salt, sugar

Peel the lemon half with a potato peeler, remove the white with a sharp knife, finely cut the peel and quickly blanch, press the juice. Beat butter with all ingredients, except breadcrumbs, until foamy, slowly add lemon juice. Season to taste with salt and sugar. Shape this mass into a longish loaf and chill.

### **For the sheatfish**

Season the filets with salt and pepper, quickly sauté in butter on both sides. Cut the lemon crust into 4 mm thick slices and spread onto the filets, place in preheated 180 ° oven for five minutes, then cook “au gratin”, until a coloured crust. Arrange the filets with the potatoes and sauce. Serve with capers and spinach leaves.