



Steamed White Hake, Hokkaido Uni , Creamy Leek Gratin

- 180 gr. Davigel Hake Fish
- 10 drops. Kikkoman soya sauce
- 100gr. Leek
- 40 gr. Elle & Vire Cooking Cream
- 20gr. Hokkaido uni
- Salt
- Pepper

Method

1. Marinated hake fillet with Japanese soya sauce
2. Season the hake fillet with salt & white pepper
3. Toss the leek julienne with butter for 5 minutes, put cream to the leek & cook for 5 more minutes.
4. Steamed the fish for 8 minutes
5. Whip up cream, put egg yolk into cream, seasoning with salt & pepper.
6. Put the leek stew at the center of the plate, put 2 spoon of gratin sauce on top of leek stew, gratinated the leek stew till golden brown with a torch.
7. Nicely arrange the fish & Hokkaidi uni on top of the leek gratin.