

# TURBOT WITH BABY LEEKS & CAVA CREAM SAUCE

SERVES 2

## INGREDIENTS

10 baby leeks

Butter

1 shallot, finely diced

125ml cava

100ml fish stock

50–100ml double cream

400–500g turbot fillet, skin left on

Olive oil



- Preheat your oven to 220°C/425°F. Blanch the baby leeks in salted boiling water for 2–3 minutes, then remove and place in cold water to cool and stop them from cooking further. Drain and set aside.
- To make the sauce, melt a knob of butter in a sauté pan and sweat the shallot for a couple of minutes, then add the cava and fish stock, and reduce by three-quarters. Pour in the cream and bring to the boil, then remove from the heat and set aside. If you prefer a smooth sauce, pass it through a sieve at this point.
- Preheat a griddle pan. Place the turbot fillet, skin side up, onto an oiled and seasoned roasting tray. Season the fish and drizzle with olive oil, then roast for 10–15 minutes, until cooked through.
- While cooking, chargrill the leeks in the griddle pan, turning occasionally, until they are charred on all sides. This should take around 2–3 minutes.
- To serve, pour some sauce onto a large plate, arrange the leeks over it and place the fish on top.