



Champagne Etienne Lefevre

Slab of Turbot, onions mousse

For 4 people

Difficulty level : easy

Preparation time: 15 min

Cooking time: 15 min

Ingredients:

- 4 slabs of turbot
- 120 grams of butter
- 1 onion
- Olive oil, salt and pepper



PREPARATION:

- First, peel the **onion**, slice it and cook on the pan with 10 g of **butter** and 10 cl of **water** during 15 min, over a low heat.
- During this time, warm up a tablespoon of **olive oil** in frying pan.
- Secondly, grill the **slabs of turbot**, side of skin during 5 min, over a high heat. Cover them and let to cook during 10-15 min, over a low heat.
- Check the cooking, it has to be pearlescent and a slight hard.
- Finally, present them on warm plates, **salt and pepper** on. When onions are cooked, just mix it and baste on fishes.
- Propose with thai rice or steamed potatoes.

