

# CODFISH WITH HAM PANADE

SERVES 4 PERSONS



## COD FILLET

*4 pieces of cod fillet ±130g.*

Pickle the filets with coarse salt and put in the fridge. After an hour, wash away the salt and dry.

Bake the codfish in a warm frying pan and place the panade on top of it. Cook in the oven for ±15 mins on 180°C.

## SHRIMP JUICE

*500g shrimp heads / 1 onion / 1 carrot / 1 clove of garlic / 1 stick of celery / 2 ripe tomatoes / 15ml of tomato paste / laurel leaf & thyme / 1 splash of cognac / 1 splash of dry white wine / 800ml chicken bouillon / 300ml cream (40%).*

Bake the onion, garlic, carrot and celery together with thyme and laurel in a bit of olive oil. Add the shrimp heads and tomato paste. Let it cook for a short time.

Extinguish with cognac and flambé. Add tomatoes and moisture with white wine, chicken bouillon and cream. Leave cooking for 20 min.

Sieve and continue cooking for 1/3. Once the desired thickness has been reached, add a small lump of butter and serve with the fish.

## POTATO MOUSSELINE

*300g potatoes (Bintje) / 1dl cream / 100g butter / pepper & salt / nutmeg*

Cook peeled potatoes in slightly salted water until ready. Pour of the water but keep 500ml of whey. Mash the potatoes and season with pepper, salt and nutmeg. Warm 1dl of cream and add it with the potato whey. Add butter and stir well until the desired airy puree. Pass the puree through a fine sieve to get a more creamy finishing touch. Serve with the codfish.

## FOR THE PANADE

*50g butter / 50g Parmesan cheese / 50g Panko / 50g pine nuts / dried ham Jambon d'Ardenne / curly parsley.*

Mix the pine nuts with the parsley, add the Parmesan cheese, Panko, butter and lastly the ham. Smoothen the paste between 2 bakery slices and put in the freezer. When hardened, you can easily cut it into slices. Once the codfish is browned, cut a slice of the panade and place it on the fillet.