Skate roulade



Ingredients

4

- 1 kg skate fillet
- 1 kg potatoes (3 cocottes per person)
- 150 g Hollandaise sauce
- 75 g leeks
- 75 g celery
- 75 g fennel
- 50 g Bresc premium basil pesto
- 40 g Bresc mushroom mix
- 0.5 yellow courgette
- cress

Preparation method

Cut the fennel, celery and leek into julienne. Puree the vegetables and season with salt and pepper. Fillet the skate and season with the mushroom mix, fill with the julienne and wrap in plastic foil to make a roulade. Carve the potatoes and cook them in salted water until tender. Cook the roulade of skate in a steamer. Heat the Hollandaise sauce and season with the pesto. Slice the roulade. Garnish with the droplets of Hollandaise-pesto sauce and cress.

Used Bresc products



Bresc Mushroom mix
450g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000