

Turbot cooked en papillote with Leeks, Cèpes & Champagne



A show-stopping dish, this is designed to impress not only with the standard of ingredients but the cooking and serving technique too.

Serves: 4

Profitability:

Author: Dan Smith, head chef at The Peacock at Rowsley in the Peak District

Ingredients:

4 x 130g turbot steaks, boneless and skinned

3 leeks, washed, cut in half and julienned

3 shallots, peeled and julienned

200g baby spinach

300g fresh cèpes (or button mushrooms), thinly sliced

400ml Champagne (or Cava)

4 sprigs tarragon

4 knobs butter

Steps:

Mix together the shallots, leek and spinach

Cut 4 squares of baking parchment measuring approximately 30cm by 30cm and lightly oil the centre with a little olive oil. Divide the mixture between the parchment sheets and place into a pile just off centre

Season the turbot fillets with salt and place on top of the vegetable garnish, then place the cèpes with butter and tarragon on top of the fillets

Fold over the parchment paper to create an envelope and fold over the edges to create a seal, but pour in the Champagne before you fold it over. Make sure they are folded over a couple of times to secure and bake at 180-200°C for 15-20 minutes

TO ASSEMBLE

Serve the fish tableside

Open the inflated bag using a pair of scissors, carefully lift out the fish and garnish, and spoon over the liquid

Serve with a potato or pasta garnish of your choice or a simple salad