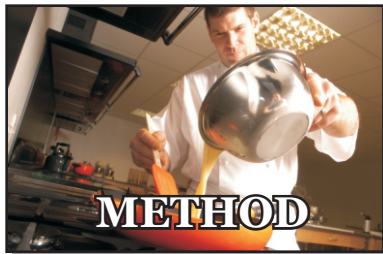


# Roasted Fillet of Hake Wrapped in Crisp Potato Ribbons on Creamed Leeks



- 800g hake fillet (skinned & boned)
- 2 large baking potatoes
- 2 leeks diced small
- 500ml cream (whipping or double)
- 200ml white wine
- 500g butter
- salt
- pepper



Peel potatoes but leave whole. Using the peeler shave ribbons off the potatoes as long as possible, if the ribbons get too small use the second potato.

Steam the ribbons in a portable steamer or over simmering water for 45 - 60 seconds - this can be done in batches ( do not cook the potatoes in water or they will loose the starch).

Lay the ribbons on a large piece of cling film and create a rectangle approx 35cm x 15cm slightly over lapping each ribbon with each strand going down the short side.

Place the hake fillets across one of the long sides, season with salt and pepper and roll up tightly in the cling film. Chill for 1 to 2 hours.

Bring to boil the wine and reduce the volume by half. In a large pan, melt half the butter and sweat off the leeks without any colour until soft, then remove from the pan.

Melt the rest of the butter in the same pan with a small amount of vegetable oil and turn up the heat. Cut the hake into desired portions then remove the cling film, place the fish in the pan and colour the potato on all sides (this can be done in batches). Place in a pre heated oven at 200 oc for 10 minutes approx.

When the wine is reduced add the cream and bring to the boil and reduce the volume by half. Add the leeks and season with salt and pepper. Place the creamed leeks on the middle of each plate the remove the fish from the oven and place in the centre of the leeks.

Serves 4 - 6

