

## Char fillet Zug Style with Herb Potato Cubes & Fennel

Serves 4

Approximate preparation time: 45-50 minutes



Quantity	Ingredients	Preparation
<b>Char fillet Zugstyle</b>		
40 g	puff pastry	Brush the puff pastry with egg yolks, season and cut into diamonds. Bake in a preheated oven at 200° C for about 5-10 minutes. Season the char fillet with salt and pepper. Fry first on the skin side, then turn, 1 – 2 minutes each side. Slice the onion and chop the parsley and sauté in the butter, deglaze with white wine and leave to simmer a little. Add the cream, simmer for another 2 minutes and season to taste, serve over the fish and garnish with the baked puff pastry.
5 tbsp	white wine	
1 tbsp	butter	
3 g	salt	
18 g	parsley	
1	onion (small)	
4 tbsp	water	
2 tbsp	cream 30% fat	
500 g	char fillet	
1 g	pepper	
1	egg yolk	
<b>Fried potato cubes</b>		
2 tbsp	sunflower oil	Peel potatoes, cut into cubes, blanch in boiling salted water. Then rinse with cold water, drain well and fry in sunflower oil. Season to taste (salt sparingly).
670 g	potatoes (waxy)	
1 g	pepper	
1 tsp	salt	
<b>Fennel</b>		
1 tbsp	butter	Cut the fennel into slices, spread with butter and salt. Then bake at 180° C in the oven for 15 minutes.
1 tsp	salt	
590 g	fennel	

### Fun fact:

Char is a type of salmon from the Salmonidae family.