

Recipe idea

Haddock with ham, chicorei and mashed potatoes

Main course - 4 persons

Preparation: 20 minutes | Cooking time: 40 minutes



Ingredients

- 4 haddock filets EPIC SELECT
- 4 slices of prosciutto
- 1 kg potatoes
- Milk
- Butter
- Pepper
- Salt
- Nutmeg
- 8 stalks of chicorei

Preparation

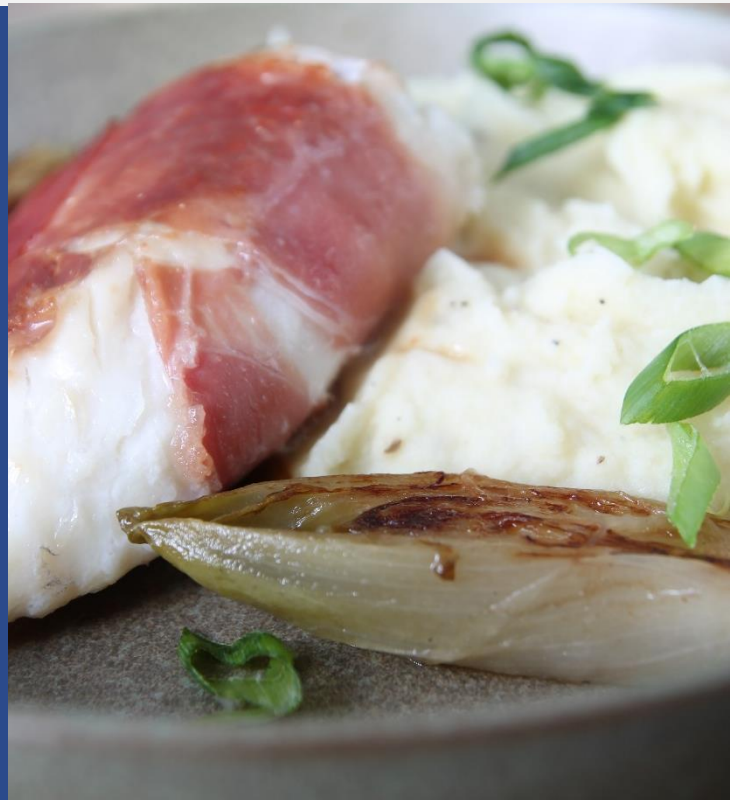
Fold the ham around the haddock filets. Preheat the oven at 180 °c. Keep them in the fridge until you cook them.

Cook the potatoes in salted water. Drain the potatoes and mash them with some milk, butter, pepper, salt and nutmeg. Keep the mash warm.

Cut the chicorei stalks in two and cook them in some butter.

Let the fish cook in the oven for about 12 minutes.

Take them out of the oven and serve them with the mashed potatoes and chicorei.



MSC Haddock loins
Product Code = MSC FHADL130

130-180 g/pc
Polybag 800 g, 12 bags per carton