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Number of portion	10		
Ingredients	Unit	Quantity for 10	Recipe steps
Main ingredients			Fillets
Fillets of red mullet (160g each)	Pcs	10	Prepare the red mullets fillets. Remove the bones, remove the water and place them on a wax paper, on the flesh side. Brush the egg wash over the skin and keep refrigerated. Potato scales Peel, wash the potatoes and slice them very thinly. Cut out scales
Bintje potatoes	Kg	0,800	
Egg yolks	Pcs	2	
Clarified butter	Kg	0,250	
Potato starch	Kg	0,025	
Fine salt	FM / TT		using an apple-corer. Place them in cold water and bring them to the boil for 1 min. Drain and place in a bowl with clarified butter and
			potatoes starch. Mix carefully. Arrange the scales on the fillets and
White wine-orange sauce with rosemary			refrigerate them for at least 15 min.
Orange	Kg	0,800	White-wine orange sauce with rosemary Squeeze the orange and strain it. Reduce it with the rosemary until you have a balanced flavor. Add the vermouth and reduce once agai by half. Incorporate the cream, and season. Thicken the sauce over high heat, it should reduce by half.
Rosemary	FM / TT	0,000	
Noilly Prat	L	0,250	
<u> </u>	L	0,250	
Heavy cream Seconds		0,350	Fillate cooking
Seasalt White page and the season of the sea	FM/TT		Fillets cooking In a non-sticky pan, pour olive oil and heat it. With a rectangle of wax
White pepper mill	FM / TT		paper facing the flesh, turn the fish fillet on the scales in the pan.
			Remove the paper and season the flesh. Wait until it has a nice colo
For pan frying			
Olive oil	L	0,050	Plating Strain the sauces. Reheat the reduce veal stock. Coat the plate with
			the sauce and add gravy scales with a teaspoon. Trace a line in the
Plating			middle of the dots. Arrange the fillet on the plate.
Reduced veal stock	L	0,050	
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