

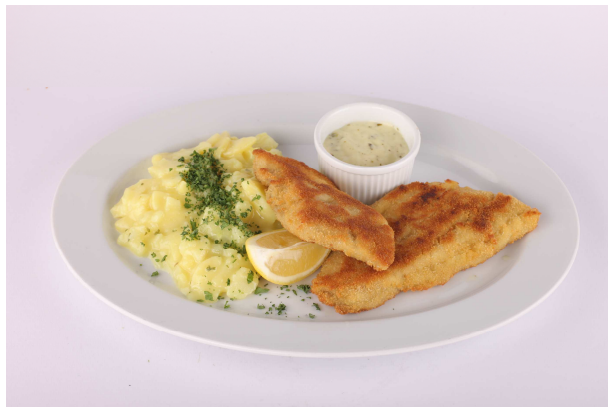


Pan Fried Coalfish







Recipe for 1 person

Ingredients:

Amount	Entity	Ingredients
160	g	Coalfish
1		Egg
20	g	Flour
20	g	Breadcrumbs
50	ml	Sauce remoulade
180	g	Potato salad
		Chives
		Lemon wedge
		Salt & Pepper



Preparation:

-  Season the coalfish with salt and pepper.
-  Dip the coalfish in flour and breadcrumbs.
-  Fry until golden brown.
-  Serve with potato salad and sauce remoulade.
-  Garnish the plate with lemon wedge and chives.
-  Enjoy!









Potato Salad

Recipe for 8 person

Ingredients:

Amount	Entity	Ingredients
2	kg	Potatoes
500	ml	Bouillon
100	ml	Vinegar, 6% acid content
150	g	Onion brunoise
150	ml	Sunflower oil
		Salt
		Pepper
		Mustard
		Sugar

Preparation:

-  Boil the potatoes, peel and cut them in 2-4mm slices.
-  Add onions.
-  Pour bouillon over the potatoes and onions.
-  Mix vinegar, mustard, salt, pepper, sugar and sunflower oil and add to the potatoes.
-  Mix all ingredients carefully.
-  Let it rest for about 1 hour, then season.