

**Miele**

# Fish en papillote with chermoula and waldorf salad

By Shannon Bennett

**1 hour**

Preparation time

**20-25 minutes**

Cooking time

**6 servings**

Serves



## INGREDIENTS

### Chermoula dressing

1 red onion, roughly chopped  
1 tbsp ground cumin  
1 tbsp ground coriander  
1 lemon, juiced  
1 bunch fresh coriander (leaves and stalks)  
1 bunch parsley (leaves and stalks)  
4 garlic cloves  
1 tbsp sweet paprika  
1 tbsp ground turmeric  
1½ tbsp Ras el hanout  
1½ tbsp ground chilli  
2 tsp salt flakes  
185 ml olive oil

### Fish en papillote

6 x 200 g fish fillets, such as Goldband snapper, John Dory or Barramundi

### Waldorf salad

2 baby witlof  
2 cups frisée  
1 lemon, juiced  
1 Granny Smith apple, finely sliced  
3 sticks celery, finely sliced  
½ cup chopped walnuts  
1 cup Japanese mayonnaise  
Salt and pepper

### Miele Accessories

Steam tray

## **METHOD**

### **Chermoula**

1. Place ingredients into a food processor and pulse until a paste is formed.

### **Fish en pappiotte**

1. Place each fillet on a sheet of baking paper measuring approximately 40 cm x 35 cm. Place fillet on the bottom half of the paper leaving enough room to fold over and form a parcel.
2. Place 2 tablespoons of chermoula sauce over each fillet.
3. Bring the top half of the baking paper over the fillet and fold in the side edges, then fold in the bottom edge to form a parcel.
4. Place parcel on the bottom half of a similar sized piece of foil (shiny side in) and fold as per baking paper.
5. Place parcel on a perforated steam tray and Steam at 90°C for 20-25 minutes.

### **Waldorf salad**

1. Wash and dry the baby witlof and use the smallest leaves only.
2. Thinly slice the celery with a vegetable peeler then soak in cold water for 1 hour.
3. Place the apple in a dish and coat thoroughly with lemon juice to prevent oxidisation.
4. Place the apple, celery, walnuts, witlof and fris e in a large bowl. Toss the mayonnaise through the salad, ensuring you coat the whole salad. Season with salt and pepper to taste.
5. Serve the fish, in its open parcel, with a serve of the Waldorf salad on the side.

### **Hints and tips**

- This recipe can be used for different types of fish, the cooking times will vary depending of the type fish and thickness of the fillet.