



# Sous-vide snapper, char-grilled leek, 65°C hen egg, mustard mayonnaise

By Shannon Bennett

**15**

Prep time

**28**

Cooking time

**4 Servings**

Serves

## INGREDIENTS

### Snapper

4 x 150 g fillets of snapper, 2 cm thick, skin on  
20 ml extra virgin olive oil  
4 sprigs thyme

### 65 degree hen egg

4 free range eggs

### Char-grilled leek

16 baby leeks

### Mustard mayonnaise

100 g mashed potato, well-seasoned  
1 tablespoon dijon mustard  
2 egg yolks  
1 teaspoon Sea Salt  
80 ml grapeseed oil

### To serve

Extra virgin lemon oil  
Lemon

### Miele Accessories

Vacuum sealing bags

## METHOD

### Snapper and hens egg

1. Place the eggs in the steam oven and steam at 65°C for 14 minutes.
2. Oil and season the fish, place one sprig of thyme on each piece and vacuum seal in individual bags.
3. After 14 minutes, place the snapper in the steam oven with the eggs and steam for a further 12 minutes.

### Char-grilled leek

1. Pre-heat the oven on Fan Grill at 220°C.
2. Season and oil the baby leeks and cook for 2 minutes.

### Mustard mayonnaise

1. Combine all ingredients except the oil in a stainless steel jug or cylindrical vessel; gradually add the oil whilst mixing with a stick blender until you have reached the consistency of a mayonnaise. Set aside.

### To Serve

1. Place a snapper fillet on each plate, place leek, hens' egg and mustard mayonnaise next to the snapper and drizzle with olive oil and a squeeze of lemon.