



Miele

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

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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.