



20th ANNIVERSARY
1992 - 2012

River Cobbler with Anna Potatoes and Winter Vegetables



Ingredients (Serving 4)

White Toque

Description	Item code
4 oz Forest Mushroom Mix	52101
3.5 oz Parisian Carrots	40305
4.4 oz Salsifies Cut 30-50mm	40901
4 oz IQF Peeled Chestnuts Europe	61101
3 oz Butter Roll Garlic & Herbs	59200
2 oz X-Fine Asparagus Spears 4"	40718

At your local supermarket

Description
12 oz River Cobbler Fish
3.5 oz Fresh Onions
Salt & Pepper
Demi Glace

Cooking directions

1. Sauté the fish on the potato side in a frying pan until they turn a nice golden brown. Add salt and pepper to the fish, flip them over and cook in the oven for approximately 10 minutes.
2. During this time, cook all the vegetables in a different sauté pan until tender. Mix them together and add the melted garlic and parsley butter.
3. Place the fish in the center of the hot plate. Dispose the vegetable garnish around it.

Sauce: Veal Demi Glaze