

Emmanuel Renault

**MONKFISH AND PIKE BISQUE,
GRAND CRU INDRIYA FROM INDIA* SAUCE – 6 PEOPLE**



NESPRESSO | ATELIER

Indriya from India sauce

- 1 kg of onions
- 200 g of butter
- 10 g of sugar
- 1 litre of vegetable stock
- 2 x 25 ml of Indriya from India
- 150 ml of milk
- 1 egg

Peel and chop onions and sweat in a casserole dish with 50 g of butter, then caramelize them with 10 g of sugar. Add 1 litre of vegetable stock, simmer for 2 h, then put through a sieve. Reduce to half and set aside 100 g to be used for tapioca. Set up the rest with 150 g of butter. Whip the rest. Season to taste and keep warm. Cook a soft boiled egg. Mix the Indriya from India with 150 ml of lukewarm milk and stir with the previous preparation. Upon serving,

add the egg and mix. At this point the temperature of the preparation should not exceed 60°C.

Tapioca pearls

- 100 g of onion stock
- 10 g of tapioca

Cook tapioca in onion stock reduction until the pearls become transparent.

3. Biscuits

- 100 g of monkfish
- 160 g of pike
- 10 g salt
- 10 g of sugar
- 2 eggs
- 260 g of cream
- 40 g of butter
- 25 g of crayfish bisque
- 4 slices of sandwich bread 2mm thin
- 50 g of clarified butter

Warm butter. Blend both fish together in a mixer with salt and sugar. Add eggs, cream, warm butter and crayfish bisque. Stir for 2 min. Spread stuffing in a frame covered with cooking wrap, smooth out with a spatula and steam for 15 min. Let cool and cut into rectangular pieces. Cut the bread slices into the same shape and size. Spread with stuffing. Brown the biscuits in butter, on the bread side and keep warm. Serve the biscuits with sauce and tapioca pearls.

* Equivalence Nespresso Business Solutions: Grand Cru Ristretto Origin India