

# MONKFISH AND PIKE BISQUE, GRAND CRU MASTER ORIGIN INDIA SAUCE

🕒 30 + 🍲 Medium



## MATERIALS

Casserole Dish

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

### Master Origin India Sauce

1 Kg Of Onions  
200 G Of Butter  
10 G Of Sugar  
1 Litre Of Vegetable Stock  
2 X 25 ML Of Master Origin India  
150 ML Of Milk  
1 Egg

## INSPIRATIONS



## HOW TO MAKE !

- 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 Master Origin 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
- 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