FISH STEW NAZARETH



Instructions:

Cut each fillet of fish into four equal pieces and steam them together with the scampi.

Heat the cream until a good consistency for a sauce, add the saffron and fish stock.

Season and leave to stand.

Chop the chicory heads into slivers and fry them quickly and until tender in Nazareth butter.

At the last moment add 50 g Nazareth butter to finish off the sauce

Arrange the fish in a deep dish and pour over some sauce.

Then top with 2 thin slices of Nazareth Classic cheese and grill.

Garnish with a few chives.

Serves:

4 people

Recipe type:

Main course

Difficulty:

3