

SECOND COURSES

Roasted turbot with fennel, potatoes and almonds

Ingredients for 4 people

1 turbot of approx. 1.4 kg, cleaned

500 g potatoes

2 fennel bulbs

40 g of sliced almonds

1 clove of garlic

1/2 glass of white wine

Wild fennel or fennel beards

Extra virgin olive oil

Salt and white pepper

Preparation

Cut potatoes and fennel into thin slices. Place them in a baking dish with oil, garlic, salt and pepper; bake at 190 °C for about 20 minutes.

Place the turbot on the vegetables, salt it lightly, sprinkle it with oil and white wine.

Continue cooking for 20-25 minutes, depending on the thickness of the fish.

Toast the almonds in a pan.

Fillet the turbot and serve it on the vegetables, completing with the almonds, fennel and a drizzle of oil.