

Butter Fried Snow Fish Presented On A Pail Of Butter Sauteed Squid Ink Spätzle And Sunchoke



Follow haccp standards and use clean sanitized equipment for all items.

Ingredients:				Produces:	1 Portion
				Scaled:	10 Portion
Production Qty.	Scaled Qty.	Unit	Item		Sub-Recipe?
60	600	G	Fish, Snow Fish Filet		
10	100	G	Butter, Unsalted 1Kg		
1	10	Ea	Seasoning		
30	300	G	Pasta, Spätzle Squit Ink		Y
40	400	G	Artichoke Jerusalem (Sunchokes)		
10	100	G	Butter, Unsalted 1Kg		
60	600	MI	Sauce, White Wine Sauce		Y
1	10	G	Herb, Dill		

Method:

Grill snow fish in butter, season well and finish in the oven. Blanch the sunchoke and saute together with the squid ink spätzle in butter put in a deep pasta bowl put the snow fish on top and pour the caviar sauce over the snow fish. Decorate with fresh herbs.