

BAKED COD, POINTED CABBAGE, SHALLOT PUREE WITH HERB CHEESE

A recipe by restaurant Berto





Ingredients

Lovely fillet of cod approx. 800 g
1/2 pointed cabbage
50 g Pur Natur fresh cream

Shallot puree

1 kg potatoes
1 tablespoon Pur Natur churned butter
1 large shallot
pepper and salt
1 pinch nutmeg

Herb cheese

chives, chervil, dill
200 g Pur Natur natural yoghurt
70 g Pur Natur fresh cream
150 g natural goat's cheese

Method

Cut the cod into slices, season with pepper and salt and bake in olive oil in a preheated oven for approx. 5 minutes at 200 °C.

Slice the pointed cabbage into fine strips and cook them in the fresh cream. Season with pepper and salt. Peel the potatoes, cook and mash them. Finely slice the shallot and mix well together. Add the other ingredients.

Wash all the herbs and slice them as finely as possible. Add everything and mix well with a beater until smooth. Allow to rest in a refrigerator.

Finish

Place the cod on the pointed cabbage and make two heaps of puree (add shrimps if required) and finish with a large tablespoon of the herb cheese on the fish. The cheese will melt and be used as a sauce. Garnish with herbs.

Photography : Heikki Verdurme