

HAKE WITH HERB SAUCE

JEREMY LEE

This dish is as joyous to behold as it is to eat. The just-set flakes of the hake, pale beneath the most delicate skin when sat on a great lake of a most vivid sauce, made green with handfuls of herbs, seems always to please. The delicately scented steam arising from the dish belies the freshness and zip of ingredients cooked judiciously.

SERVES 4

shallots 6

white wine 140ml

white wine vinegar 3 tbsp

whipping cream 250ml

flat-leaf parsley a large bunch

sorrel small bunch, coarse stalks removed

hake fillet 4 pieces

olive oil

DIRECTIONS

Preheat the oven to 200C/gas mark 6.



13 CLAMS WITH
SAMPHIRE

Spoon over the clams with their sauce and decorate with the julienne

Peel and finely chop the shallots. Place in a pan with the wine and vinegar. Simmer very gently until almost evaporated and tip in the cream. Cook gently to fully infuse. Add the parsley and sorrel, bring to the boil and pour into a liquidiser. Render smooth and pass through a very fine sieve. Lightly dress the hake with olive oil and steam gently on a suitable dish then lay in a bain marie until cooked, roughly 6-8 minutes. Spoon the sauce onto a plate and sit the hake on top. Serve swiftly. *Jeremy Lee is head chef at Quo Vadis in Soho, London, W1*