



Pescado Al Fresco

INGREDIENTS

1 pack of 500g *SEAKING Unseasoned Pangasius Fish Fillet* (cream dory fillet)
50 grams fresh basil leaves
1 cup olive oil
1 tablespoon plus 1 teaspoon parmesan cheese, grated
6 cloves garlic, peeled
1 to 2 tablespoons walnuts
1/2 teaspoon salt
1/2 teaspoon white pepper
salt and pepper, to taste
500 grams potatoes
1/2 cup all-purpose flour
1/4 cup oil
1 to 2 teaspoons pesto
1 teaspoon oil
450 grams white onions, sliced
4 cups chicken stock
1/4 cup oil
500 grams potatoes, cut into very thin strips

COOKING PROCEDURE

Make the pesto: Blend basil, olive oil, Parmesan cheese, garlic, walnuts, salt, and pepper in a food processor until smooth.

Prepare the fish: Wash and cut cream dory into 50-gram pieces.

Season with salt and pepper. Lightly dredge fish in flour.

Heat oil in a nonstick sauté pan and cook fish until golden brown.

Top each fish with pesto.

Make the onion jus: Heat oil in a saucepan and sauté onions over medium heat until translucent and caramelized.

Pour in chicken stock and simmer for 10 minutes.

Make the shoestring potatoes: Heat oil in a pan and fry potatoes until golden.

To assemble, top fish with a mound of crispy shoestring potatoes and ladle about 1/4 cup onion jus around.