

Fillet of cod in Parma ham with celeriac and Brugge Old



Ingredienten:

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- 1 bunch of thyme, only the leaves
- a pinch of coarse salt
- black pepper from the mill
- 4 tbsp olive oil + extra for frying the fish
- 4 x 200 g cod fillet
- 8 slices of Parma ham
- 2 celeriac, cleaned and peeled
- whole milk
- 2 leaves of laurel
- fine sea salt
- 160 g Brugge Old, with the rind removed
- 2 x 50 g Brugge Butter
- juice of ½ lemon

Preparation:

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1. Pre-heat the oven to 180 °C (convection).
2. Mash the thyme leaves in a mortar with coarse salt and black pepper. Add some olive oil and mix. Apply the thyme oil to the cod fillets with a brush.
3. Place 2 slices of Parma ham slightly overlapping on top of each other, put the fish on top and roll the ham around the cod.
4. Sear on all sides in a pan with olive oil. Put the pan in the oven for 15 minutes until just cooked.
5. Dice the celeriac, spoon into a saucepan and add milk until the celeriac is just covered. Add laurel and a pinch of salt and cook until tender.
6. Drain and retain the cooking liquid. Remove the laurel.
7. Finely chop the Brugge Old and mix in the blender together with the celeriac, 50 g butter and a dash of cooking liquid. Season to taste with salt and pepper.
8. Take the fish out of the pan, melt in the remaining butter and let it colour to golden brown (beurre noisette). Season with salt and pepper and drizzle with lemon juice.
9. Divide the mash over 4 plates. Cut the cod fillets in half and place on the mash. Finish with beurre noisette and extra thyme leaves.

4 personen
50 min
Main dish
2.5