

## HAKE STEAKS WITH BOLETUS CREAM



### INGREDIENTS FOR 4 PEOPLE:

- 800 g of hake steaks
- 150 g of peeled shrimp
  - 1 sprig of parsley
  - 1 bay leaf
- 10 cl of white wine
  - 150 g of peas
  - 100 g of butter
  - 2 egg yolks
- 400 ml cream with mushrooms  
PARMALAT
- Nutmeg, pepper and salt (to taste)

### PREPARATION:

Turn the oven to 180 degrees and grease a baking sheet with butter. Add the steaks, prawns and season with salt, pepper, parsley, bay leaf and white wine. Cover with foil and bake for about 20 minutes. Meanwhile, peel the potatoes and cook them in water seasoned with salt. Cook the peas. Drain and mash 50g butter, egg yolks, pepper and nutmeg. Finally, add the peas. Then put this puree into a tray and place the fillets and shrimp on top. Drizzle with cream with Boletus PARMALAT and bake for about 10 minutes at 200 °. Decorate to taste.<sup>3</sup>

**WITH PARMALAT QUALITY**