



Bangladesh *Marinated monkfish
with potato and
leek casserole*

INGREDIENTS

800 g monkfish, skinned and filleted
 sea salt
 1 lemongrass stem
 100 g vadouvan (Indian spice mix)
 1 pimento
 4 large potatoes, e.g. Bintje
 200 g butter
 1 very large leek
 salt and pepper
 coriander sprigs

Recipe: Guy Van Cauteren, www.laurierblad.com

Melt the butter, add the spices, cover and leave to stand for one hour. Strain the mixture through a sieve.

Season the fish with fine sea salt and bake in the oven at 120 °C for around 1½ hours. Bake the potatoes in their jackets in the oven, then scoop out the soft potato into a bowl.

Coarsely chop the leek and braise in a small amount of butter together with a little water, salt and finely chopped pimento.

Combine the potato and leek, and mash with a fork.

Cut the fish into pieces and arrange on a large platter or individual plates. Add a knob of butter on top and serve with the potato and leek stew and a few sprigs of freshly picked coriander.