

TASTES OF LIFE

Steamed stuffed fillet of sole

Serves 4

4 lemon sole fillets

Juice of ½ lemon

8 thin slices of smoked salmon

Seasoning



Remove the skin from the sole fillets then slice them in half, lengthways. Sprinkle with lemon juice and place a slice of smoked salmon on top. Roll up and secure with a cocktail stick.

Place on a perforated container and cook at 100°C for 8-10 minutes.

Serve with a hollandaise sauce.