



WHOLE FRIED FISH

What makes this dish is the sauce. We provided the recipe for the sauce below. You can use this over fried fish (we use whole red snapper), roast chicken, rice & more...Enjoy!

Ingredients:

3 1/3 cups Fumet (Classic Fish, Meat or Vegetable Stock)
2 cups White wine
7 ounces Aji Amarillo Puree
3.5 ounces Garlic, sliced
1.5 sticks Cold cubed butter

Method:

Roast the garlic in some oil. Add the white wine and fumet. Reduce by a quarter. Puree the reduction. Bring back to a pan along with aji amarillo puree and incorporate the butter into the sauce cube by cube with a whisk. Season with salt to taste.