



TURBOT FILLETS Poached in Wine

4 servings

1 tbsp	PASTENE Pure Olive Oil	15 mL
½ cup	dry white wine	125 mL
1 cup	fish stock	250 mL
2	dry shallots, thinly sliced	2
4	large turbot fillets	4
2 tbsp	PASTENE Capers in Vinegar, drained	30 mL
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
¼ cup	35% cream	60 mL
	salt and pepper	

- Combine olive oil, white wine, and fish stock in a skillet. Add shallots, salt and pepper. Cover, bring to a boil and cook 2 minutes over high heat.
- Lower heat so liquid is no longer bubbling. Arrange fillets in skillet and cook 2 minutes. Carefully turn fillets with spatula and cook another 2 minutes. Remove fillets from pan and set aside.
- Add capers, pesto, and cream to cooking liquid. Cook 3 to 4 minutes over high heat or until sauce thickens. Season to taste with salt and pepper and pour over fish to serve.