LEFFE TROUT, POTATOES IN JACKETS STUFFED WITH SNAILS

Type of dish :

Main courses

Categories :

Fish, crustaceans and shellfish

Dairy and egg products and derivatives

Ingredients

- ✓ 4 truites de la Leffe (faites un fond avec les arêtes)
- ✓ 16 escargots frais cuits au vin blanc
- ✓ 4 belles pommes de terres cuites en chemise
- ✓ 200 g de persil
- ✓ 4 dl de crème de ferme
- ✓ 200 g de "bleu d´Adèle" de la ferme du Gros Chêne à Maffe
- ✓ quelques herbes
- ✓ 1 tomate coupée en lamelles
- ✓ sel
- ✓ poivre

Preparation

Blanch the parsley for a few minutes in 2 dl of trout stock. Drain. Reduce the stock to 3/4, add 2 dl of crème fraîche, bring to the boil.

Mix well and pass through a strainer. Poach the trout fillets in the stock on a very low heat. When they are cooked, keep them hot. Add the chopped parsley to the stock.

At the same time, reduce the cooking liquor from the snails with 2 dl of crème fraiche. Drain the potatoes, add the cheese to the snails and fill the potatoes with this stuffing.

Cover each plate with green sauce, add a stuffed potato and place 2 fillets of trout. Decorate with a snail shell filled with herbs and a few strips of tomato.

Le Chalet des Grottes

Huguette Anciaux

Rue d´Anthée, 52, 5540 Hastière

Tel: 082/64.41.86

Fax: 082/64.57.55