

Creamy snapper pie

Thomas Allen Wines
MEMBERS' TABLE RECIPE

Ingredients

1½ medium leeks, white part only
½ punnet small Swiss brown mushrooms,
sliced finely
Olive oil for sautéing
Salt & freshly ground white pepper
200ml fish stock
375ml cream
45ml Madeira

Pinch of cayenne
1 Kaffir lime leaf, sliced as finely as possible*
Fine zest of 1 medium lemon
Frozen puff pastry sheets, thawed
1 egg yolk
900g red snapper fillets
White truffle oil for drizzling



Method

Slice 1 of the leeks and sauté gently in a medium pan with mushrooms, a little salt and some of the oil, stirring frequently until very soft and pale golden. Add the stock and reduce over a gentle heat by half. Add the cream and Madeira, bring back to the boil, then simmer until pale golden and thick. Puree this creamy leek mixture until smooth and then set aside.

Meanwhile dice the remaining ½ leek very finely and sauté gently with the mushrooms in a pan with a little oil, salt and white pepper until soft, then add to the reserved leek puree. Add the cayenne, lime leaf and lemon zest and adjust seasoning if required.

Preheat the oven to 200°C. Gently invert your four individual two-cup deep baking dish onto the puff pastry sheets each in turn. Using the tip of a small sharp knife cut out a 'lid' approx. 4cm bigger than the dish all around.

Set the 'lids' aside once cut and cut some decorative shapes for the top of your pies from the pastry trimmings, discarding excess.

Put half the leek sauce in the base of the baking dishes. Season the fish fillets lightly with salt and white pepper and lay skin side down on the sauce and cover with remaining sauce. Drizzle with truffle oil. Whisk together the egg yolk and 1 tsp of water to make an egg wash then drape pastry over the dish and brush the egg wash over each pie 'lid.'

Place the dishes on a tray and bake until deep gold in colour, puffed and crisp.

Serve immediately with a shaved fennel & orange salad.

The recipe serves four as a main meal.

**Kaffir lime leaves are quite fibrous and tough, but they offer amazing flavour and fragrance, so it's very worthwhile learning how to utilise them best. It takes a little practice and a very sharp chef's knife to cut them finely. Start by removing the course central vein and place a couple of pieces on top of each other. Slice as finely as possible, then cut back across and continue until the pieces are almost like dust.*



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