

Cod steak, fried potatoes and diced bacon with Horseradish Cantadou®

Serves 50

METHOD:

1. Fry the potatoes and bacon pieces in oil.
2. Make the horseradish sauce: put the Horseradish Cantadou® in a saucepan and dilute with the fish stock, mix thoroughly, heat it in the bain-marie and check the seasoning.
3. Place the cod steaks in a baking dish and sprinkle with olive oil.
4. When serving, put the potatoes and bacon pieces on the plate, then the cod on top. Pour the sauce over the fish.

For more flavour, brush the fish steaks with mustard containing mustard seeds before cooking them.



INGREDIENTS:

2 kg Horseradish Cantadou®
50 cod steaks (150/180 g portions)
20 kg of frozen sliced potatoes
2 kg bacon pieces
4 l fish stock (or court-bouillon)
80 g olive oil
Salt, pepper