

Fish with Cashews, Pistachios and White Sauce



PREPARATION

1. Melt the butter and a splash of oil in a frying pan.
2. Add the cashews and pistachios, roughly chopped. Fry until golden.
3. Place the fish fillets in an oven dish with the salt, oil, wine and nuts.
4. Bake for 8 minutes at 180°C. Add the cream and bake for another 3 minutes.

INGREDIENTS

- 4 fish fillets
- 25 g butter
- 50 cc white wine
- 50 g raw cashews
- 50 g raw pistachios
- 200 cc single cream
- Olive oil
- Salt