

Main course for 4  
Preparation time: approx. 35 min.  
Energy per serving: approx. 984 kJ/235 kcal



## SUNBURNT FISH ROLLS

8	lemon sole fillets, skinned (approx. 70 g)
¾ tbsp	mustard
1	organic lemon
1 tbsp	thyme leaves
½ tsp	salt
4 dl	fish stock
½ dl	Appenzeller Alpenbitter
500 g	leek
1 tbsp	butter
½ dl	cream
1 tbsp	Appenzeller Alpenbitter
½	packet of saffron
	Salt and pepper to taste



### Preparation

Lay out fish fillets silver side up, cover with mustard, grate over a little lemon peel, spread thyme leaves over fillets, salt. Tightly roll up fish fillets and cut in half.

Bring fish stock to the boil in a wide pan, add 50 ml Appenzeller Alpenbitter, reduce heat. Add fish, cover and simmer on a low heat for approx. 8 min. Remove fish, cover and keep warm. Boil down stock to approx. 75 ml and sieve.

Halve or quarter leeks depending on thickness and cut into approx. 5 cm long pieces. Sauté leeks in butter for approx. 5 min. Pour over stock, cream and 1 tbsp Appenzeller Alpenbitter, add saffron, cover and simmer for a further 5 min. or so until soft, season. Place fish rolls on top.

*Serve with plain rice.*