



CHATEAU
Thénac



The dry white from Château Thénac combine complexity and elegance, oak and mineral notes, keeping a beautiful aromatic freshness.

 **40 MINUTES. SERVES: 4 PERSONS**

Fricassee of Sole with Granny

SMITH APPLE, LEMON BUTTER WITH CHIVES



INGREDIENTS

4 Soles, 1 Granny Smith apple, 120gr of butter, 4 shallots, 1 lemon, 1 bunch of chives, 10cl de Château Thénac White wine, 2 soup spoon of cream, olive oil, salt.

PREPARATION

- 01** Cut off the filet of Sole (or ask your fishmonger to do it for you)
- 02** Cut the shallots into very small cubes (half of it for the cooking and the other half for the sauce). Cut half of the apple into small cubes, put a little lemon juice so they don't turn black. Cut around 10 chives wisp into 1mm pieces.
- 03** In a small saucepan, prepare the sauce with half of the shallots, the wine and half of a lemon juice. Reduce to dry on a low heat. Add the cream, some salt and finally add the butter little by little whisking all the time. Put aside in a "bain-marie".
- 04** In a non-adhesive frying pan, heat up 20gr of butter and a little olive oil. Cook the filet of Sole of one minute, add the rest of shallots, the cubes of apple and some salt. Deglaze with juice of half lemon and add the chives.
- 05** In a soup plate, put the filet of Sole in the centre, coat with lemon butter. Decorate with some chives sprig and some slices of apple cut in two and arrange into a fan shape. The dish can be served with braised leek or a vegetable julienne.

Thénac est à part. *Thénac is one of a kind.*

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