

The cod and its sauce "Mamie P.O."

Ingredients

For 6 people

1,2 kg de filet de cabillaud
1 cube de bouillon de légumes

3 jaunes d'œufs
1 citron
250 g de beurre ramolli
1 cuillère à soupe de vinaigre
(facultatif)
1 cuillère à soupe d'eau
Sel, poivre

Preparation

Fish

Cook the fish in the courtyard: boil water, add the broth cube, then cook the fish with small broths for 10 minutes.

The sauce

In a double boiler, mix the egg yolks, vinegar, water, salt and pepper.

Add the butter cut into pieces little by little while stirring (the yolks should not cook)

Add the lemon juice.

The sauce must thicken, without making lumps. You can stop the heat before it thickens and leave on hold by stirring regularly.

Taste and rectify the seasoning.

Accompagnement

Rice