

Lemony scorpionfish with vegetables

Ingredients

- 1 large scorpionfish
- 50g butter
- **10g Citrus Rub (Art. 51014)**
- **150g Butter-Lemongrass Mise en Place Sauce (Art. 55771)**
- **5g Fish Bouillon (Art. 43915)**
- Fresh rosemary
- Juice and zest of one lemon
- 1 potato
- 1 carrot
- Half a fennel bulb
- 1 celery stalk
- 40ml olive oil
- 500ml water

Cooking instructions

1. Season the fish with Citrus Rub and a little salt, and place some fresh rosemary in the cavity.
2. In a wide saucepan, arrange the cleaned and uniformly chopped vegetables. Place the fish on top.
3. Pour in all the ingredients and simmer covered over low heat for about 30 minutes.
4. Serve on a platter, either cleaned or whole fish on top of the vegetables.