

# Papillote of Coley with Winter Vegetables and Truffle Butter

Serves 4



## Ingredients

4 coley (or cod) fillets, cut thinly (approx. 150g per person)

4 large purple potatoes, peeled, cooked and cut into bite-sized pieces

2 large white carrots, peeled, cooked and cut into bite-sized pieces

2 golden beetroot, peeled, cooked and cut into bite-sized pieces

A large handful of cavolo nero (blanched in boiling water and then refreshed in cold water)

4 roasted artichoke hearts, cut into quarters

A handful of samphire

100g of salted butter

Either 1 tablespoon of chopped truffle, or 1 tablespoon of chopped herbs plus juice of half a lemon

Salt and pepper

### **Method**

Begin by making your truffle or herb butter. Whisk up the softened butter until it's white and fluffy, then fold in either some chopped truffles or herbs and lemon juice.

To make the papillotes, you'll need four 30cm square pieces of greaseproof paper, brushed lightly with olive oil. Divide the cooked vegetables between the four, keeping them to the centre. Place the seasoned fish on top of the vegetables, followed by a spoonful of the butter on top.

Fold the paper carefully around the fish, crimping around the edges to seal the fish inside.

Place the four papillotes on a tray in a hot oven (200°C) for approx. 15 minutes. When ready, the paper should be puffed up with steam.

Serve immediately and be careful of the hot steam when you open!