Main dishes / France

cod fillet with fennel and potatoes · France

Gently cooked fish, potatoes and fennel make a practical France-inspired dinner.

Time 40 min **Servings** 4

What you'll need.

- ☐ 600 g boneless cod fillet
- ☐ 700 g peeled potatoes
- ☐ 500 g fennel
- ☐ 30 ml neutral cooking oil
- ☐ 20 g Dijon mustard
- ☐ 2 g dried thyme
- ☐ 10 g fresh tarragon
- ☐ salt and pepper to taste

Let's make it.

01 Cut the potatoes into even pieces and boil for about twenty minutes until completely tender.

02 Clean and chop the fennel, then boil or steam for 10 minutes until cooked.

03 Heat the oil in a frying pan. Pat the fish dry and place it carefully in the pan.

04 Cook the boneless cod fillet in a separate pan to at least 63°C at the centre; the fish should flake easily.

05 Plate the fish, potatoes and vegetables. Loosen the listed flavourings with warm cooking water and spoon over.

AI-developed, not kitchen-tested.

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