

INGREDIENTS:

4 monkfish fillets
4 sage leaves
4 slices Serrano ham
4 medium leeks
80g butter
700g salad potatoes
2 teaspoons French mustard
1 tablespoon fresh chopped thyme
Sea salt
Freshly-ground black pepper

TIME: 60 mins**SERVING:** 4 people

Remove any membrane from the fish, pat dry and season generously. Place two sage leaves on each fillet and roll each one in a slice of Serrano ham. Arrange on a foil-lined baking sheet, drizzle with olive oil and roast at 190C gas mark 5 for 25 minutes. Meanwhile wash and trim the leeks and slice finely. Melt 60g of the butter in a heavy pan, add the leeks, stir well to coat, cover tightly and leave over a gentle heat for 20 minutes, shaking occasionally to prevent sticking. Season well. Boil the potatoes in plenty of salted water until just tender, drain and dry thoroughly. Place on a chopping board, set another board over the top and press down firmly to crush slightly. Melt the remaining butter in a frying pan and when sizzling add the potatoes and stir in the mustard and thyme. Cook briskly for three to four minutes until the potatoes start to crisp up and serve with the fish parcels and leeks.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: