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Preparation time: 5 minutes
Cooking time: 16 minutes



Ingredients

200 g cod
300 ml sauternes
100 ml white miso
20 g butter
1 pinch saffron
5 g Chinese seaweed

Preparation

Reduce sauternes by 1/3.
Whisk in white miso, saffron and butter.

Sous vide cod and sauce together at 56 °C for 16 minutes.
Cut seaweed into small pieces and deep fry.

This recipe was generously provided by Alvin Leung.