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Preparation time: 35 minutes
Cooking time: 25 minutes



Ingredients

850 g red snapper filet without skin
A few strings of dried or freshly cut chillis
6 small, fresh bay leaves or sage leaves
1 tsp. fennel seeds
Sea salt for seasoning
20 g cold butter cubes

Preparation

Divide the red snapper filets into 6 portions and chill well. Then place them next to each other in a sous vide bag together with a few strips of chili and one bay leaf per filet. Lightly crush the fennel seeds, sprinkle them over the filets, and vacuum with 100%. Cook sous vide in the **fusionchef** sous vide water bath at 56 °C for approximately 25 minutes.

At the end of the sous vide cooking time, carefully open the sous vide bag, arrange the filets on pre-warmed plates, and season with sea salt. Put the cooking juices into a small pot, mix with butter, and heat until it thickens; serve with the red snapper filets. Serve with pole beans with lardo, red beet slices, or carrot slices with orange and ginger.