

## Fish Soup with rouille and croutons

### You will need

Saucepan

### Ingredients

- Fish soup (**fish, crustaceans, celery**)

- Croutons (**gluten**)

- Rouille (**fish, celery, gluten, egg**)

**(allergens in bold)**

### Cooking Instructions

1. Heat the soup gently for a few minutes but don't allow it to come to the boil.
2. Serve with the croutons and rouille on the side.

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## Sea Bass with hot, sour and sweet sauce

### You will need

Vegetable oil, salt, 2 pans, steamer

### Ingredients

- Sea bass fillets (**fish**)

- Hot and sour sauce (**gluten, soya, fish**)

- Bok Choy

- Rice

- Crisp shallot and cashew nuts (**nuts**)

**(allergens in bold)**

### Cooking Instructions

1. Wash and cut the bok choy into quarters lengthways and cook in a steamer for 3 - 4 minutes, or cook in lightly salted boiling water for 2 - 3 minutes.
2. Make a small cut in the rice bag and heat in the microwave on full power for 2 minutes or add to a pan of boiling water for 2 minutes.
3. In a frying pan, large enough to accommodate the sea bass fillets, heat a small amount of vegetable oil on a high heat.
4. Season both sides of the sea bass fillets with salt and fry skin side down in the hot pan for about 1 ½ minutes until crisp, then turn over and cook for a further minute on the other side.
5. Whilst the fish is frying, gently warm the hot, sour and sweet sauce in a small pan.
6. Place the bok choy, sea bass fillets and rice in the centre of your two plates, then spoon the warm sauce on top.
7. Sprinkle with the shallots and cashew nuts.

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## White Chocolate Fool with mango purée and cardamom shortbread

### Ingredients

- White Chocolate Fool (**milk, egg, soya**)

- Mango purée

- Cardamom shortbread (**milk, gluten, nuts**)

**(allergens in bold)**

### Serving Instructions

1. Serve the fool with shortbread on the side.