

# Recipe idea

## Yellowfin sole rolls in white wine sauce

Main course - 4 persons

Preparation: 15 minutes | Cooking time: 25 minutes



### Ingredients

- 8 yellowfin sole rolls EPIC
- 1 Onion, chopped
- 1 Stones of leek, chopped
- 1 dl White wine
- 1 dl Cream
- 1 dl Fish stock

### Preparation

Poach the rolls in a mixture of the fish stock and white wine. Keep them warm.  
Sauté the onion and leek in some butter.  
Add the mixture of fish stock and white wine and allow to boil dry completely.  
Then add the cream and allow to thicken.

Serve the rolls with the sauce and finish with chives.



**MSC Yellowfin sole rolls**  
**Article code= MSC FYFM4,5**

40-60 g/pc  
Bulk, carton 4,5kg