

Hake gratin with prawns

Raciones para 2

2 Potatoes

Salt

Olive oil

15 Prawns

1 Egg

Sunflower oil

Prawn oil

½ Lemon

2 Hake Fillets

White pepper

Prawn mayonnaise

15 Peeled prawns

- 1 For the potatoes, peel the potatoes and slice them thinly. Spread them out on a baking tray lined with parchment paper. Season with salt, drizzle with olive oil and bake at 180°C for 30 minutes.
- 2 For the prawn oil: peel the prawns, keeping the bodies and heads separate. Heat olive oil in a deep frying pan, add the prawn heads and cook over low-medium heat for 10 minutes. Strain the oil and let it cool.
- 3 For the mayonnaise: add one egg in a measuring glass. Cover it with sunflower oil and the cooled prawn oil. Add a pinch of salt and the juice of half a lemon. Blend until emulsified.
- 4 For the hake, cut the hake fillets into individual portions and place them on top of the baked potatoes. Season with salt and white pepper. Top each piece of hake with a spoonful of prawn mayonnaise and a few peeled prawns. Bake at 180° C for 15 minutes, or until the mayonnaise is lightly golden.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/merluza-gratinada/>

