

## Honey & Soy Marinated Fish, Celeriac Puree & Mushrooms



**Serves 4**

**6h marinade**

**Cooking 1h**

**Easy**

### Ingredients

400g mix of sliced mushrooms  
2 tbsp finely snipped chives

**Marinated Fish**  
4 x 150 g fish filets  
250 ml apple juice  
125 ml honey  
60 ml reduced salt soy sauce  
1/2 tsp paprika

**Purée**  
1 celeriac, peeled & cut into 2 cm cubes  
30 g butter  
300 ml milk

1. Mix all the marinade ingredients together and marinate the filets for about 6 hours in a well-sealed container in the fridge.
2. Meanwhile, heat a saucepan at medium heat, melt the butter and add the cubed celeriac. Simmer gently, without letting it brown, for about 10 minutes and add the milk. Cook until the cubes fall apart under the fork. Remove the celeriac from the milk and purée it. Add some of the milk it cooked in, if necessary. Season and set aside.
3. Preheat the oven to 375°F / 190°C. Cover a baking sheet with parchment. Filter the marinade and reduce the liquid to  $\frac{3}{4}$  in a small saucepan.
4. Place the filets on the baking sheet and cook in the oven for 10 to 12 minutes, depending on the size of the filets.
5. Sauté the mushrooms over high heat in a large hot oiled pan, to brown them. Add the chives and season. Place a portion of the celeriac purée on each plate, add the mushrooms and the fish, and spoon the reduced marinade over it.