

INGREDIENTS

1 small onion, chopped
2 tbs butter
750g fish fillets, skinned and boned
90g white bread
1 egg
Salt and pepper
½ tsp nutmeg
350g heavy cream
2 tbs chopped dill

**PREPARATION**

Place finely chopped onion with butter in a terrine and cover and cook for 5 minutes in steam. Let cool.

Pat the fish fillets dry. Leave 1 fillet whole and cut the other into little pieces.

Cut the crust off the bread and cut the bread into little pieces. In a bowl put egg, spices, fish and cream and mix with onion butter combo. Leave to set for 1 hour in the refrigerator.

Pulse in the food processor making sure not to heat the mixture. Add dill to the mix and put ½ the mixture into the terrine. Lay fish fillet on top and then spoon the remaining mixture on top.

Cover well.

Set the oven to steam function. Step 1 - Steam 100 C/ 212 F 4 minutes. Step 2 - Steam 90 C/ 195F 60 minutes.

Can be served warm or cold with salad greens dressed in a dijon vinaigrette.