

Fish with cashews, pistachios and white sauce



Ingredients:

4 fish fillets
25 g butter
olive oil
50 cc white wine

50 g raw cashews
50 g raw pistachios
salt
200 cc single cream

Preparation:

Melt the butter and a splash of oil in a frying pan. Add the cashews and pistachios, roughly chopped. Fry until golden. Place the fish fillets in an oven dish with the salt, oil, wine and nuts. Bake for 8 minutes at 180°C. Add the cream and bake for another 3 minutes.