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Lay the fish in a buttered flameproof dish, season, moisten with 400 ml (14 fl oz, 1 1/2 cups) white wine fish fumet, cover and bring gently to simmering point. Poach gently in a preheated oven at 180°C (350°F, gas 4) for 30 minutes. When cooked, drain, blot with paper towels and transfer carefully

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Poach the fillets for 6-7 minutes, then drain, retaining the liquor. Arrange the fillets on the serving dish surrounded by the mushrooms and baby onions; cover and keep

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warm. Add 2  
tablespoons demi-  
glace or fish stock to  
the cooking liquor and  
reduce by half. Add a  
knob of butter, sieve  
and pour over the  
fillets. Artichoke hearts  
à la forentine

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go something like this.  
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battered dish and

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poach it in the oven with white wine and maybe some herbs. When the fish is cooked remove it from the oven and kept it warm. Bring the cooking liquor to the boil, add the cream and finish with the grapes.....simple enough.

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