

# MAHI MAHI WITH HOJA SANTA BEURRE BLANC

## INGREDIENTS

- 6 portions Mahi mahi fish filet
- 2 shallots sliced
- 1/2 cup white wine
- 1/3 cup white wine vinegar
- 2 sticks unsalted butter 8 oz.
- salt and pepper
- fresh hoja santa (tarragon is a good substitute)
- Asparragus and potatoes for garnish

## Directions:

- For the sauce: reduce in a acerole the white wine, vinegar and shallots medium heat until having a tbspoon. remove from heat and strain.
- Put the reduction in a bowl and start adding the butter in small cubes, whisking, take the bowl to the heat for 5 seconds and keep adding and whisking until you have a smooth sauce. add chopped hoja santa and keep the sauce near the stove.
- Season fish with salt and pepper ans cook in a pan with olive oil, medium heat, 3 minutes per side.
- Use your favorite garnish to serve, you can use asparagus, potatoes, zucchini, mash potatoes etc.

