



TASTE THE WORLD RECIPES



Skate Wings with Camembert Gratin

Babylon Circus (France)

INGREDIENTS (Serves 6)

1 kilo skate wings (6 pieces)
2 Camembert rounds
1 nob of butter
1 litre of milk
5 cl of pastis
3 to 4 cloves of garlic
2 bay leaves
2 pinches of thyme
salt and pepper

METHOD

1. Preheat the oven to 200°C.
2. Peel and crush the garlic.
3. Melt the butter in a pan and add the milk, pastis, thyme and bay leaves.
4. Add salt and pepper.
5. Once the milk boils, cook the skate, 5 minutes each side (add milk when the level drops too low).
6. Place in a baking dish and reduce the broth.
7. Cover the skate wings with slices of Camembert, without the crust.
8. Sprinkle the pieces of skate with pan juices and bake for 15 minutes.

