



Basil cream hake with potatoes Suitable for celiacs

Ingredients:

Hake fillet

2 or 3 units

Basil

2 tbsps.

Cream

10 tbsps. (100 cc.)

Peeled potatoes

1 unit

Salt and pepper

to taste

Preparation

Place the wine, the basil, the cream and the hake in one of the spaces of the MultiCocción. In the other, place the potatoes cut in half cm thick slices. Spice both preparations, cover them and cook at full power for 5 minutes, stirring the basil cream and turning down the fish when half cooked.
Use gluten-free ingredients.

