

Ingredients:

Serves 2-3 People

- 500g Crocodile Tail Fillet
- 20ml lime juice
- 2 x spring onions
- 30g butter
- 10g fresh rosemary leaves
- 40ml dry vermouth
- 120ml fish stock
- 60ml cream

Total Preparation & Cooking Time:
10 minutes!



Crocodile Fillet with Rosemary Sauce

Method:

Cut your crocodile tail fillet into equal portions and season all round with salt and pepper.

Place the fillets in a dry, hot frying pan and fry them on all sides for about 2 minutes in total (alternatively you can place them on a hot barbecue and turn once half way through)

Take the fillets off the heat, drizzle the lime juice over them and set to one side somewhere warm.

To make the sauce:

Heat the butter in a frying pan (you can re-use the pan you fried the fillets in), add the sliced spring onions and fry for about 1 minute.

Add the finely chopped rosemary and the dry vermouth, then allow the liquid to reduce until almost dry. Add the fish stock and reduce by half. Once reduced, add the cream and reheat until the cream is just about to boil. Remove from heat and adjust the seasoning with salt and pepper.

Serving the dish:

Strain the sauce through a sieve and pour some onto warm plates or a warm serving dish. Place the fillets on top of the sauce and serve with seasonal vegetables.



Bon appetit!

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