



## FILLET OF SNAPPER EN PAPILOTE

CHEF JAVIER RIOS, FIVE STAR PREMIER RESIDENCES OF HOLLYWOOD

### INGREDIENTS

3 3/4 lb. Red Snapper Fillet, skinless  
10 oz. Butter  
1 pt. Fish Veloute  
4 fl oz. dry White Wine  
2 Tbsp. minced Shallots  
5 oz. thin-sliced Scallions  
5 oz. sliced or quartered Mushrooms  
Salt and Pepper to taste

### DIRECTIONS

Cut the fish into 10 equal portions, 6 oz/ 170 g each  
Cut 10 pieces of parchment paper into heart shapes large enough to enclose the fillets. Butter both halves of the parchment paper.

Place a portion of veloute (1 to 1 1/2 fl oz/30 to 45 mL) on one side of the parchment heart. Place a portion of fish on top. Sprinkle with the wine, shallots, and scallions. Shingle the sliced mushrooms on top.

Fold the paper over and seal the sides tightly.

Place the bag on a hot, buttered sizzler platter, or sheet pan .

Place in a 400° to 425°F/205° to 220°C oven for 5 to 8 minutes, or until fish is cooked through . Serve immediately in the paper.