

pescatrice gratinata con finocchi

MONKFISH GRATIN WITH FENNEL

40 minutes | 6 servings

1¾ pounds monkfish fillets

Fine sea salt

Freshly ground white pepper

**9 slices flat pancetta or bacon,
cut in half crosswise**

1 tablespoon unsalted butter

**2 medium fennel bulbs, cut crosswise
into ¼-inch-thick slices**

1 cup heavy cream

2 large egg yolks

1 tablespoon plain bread crumbs

Cut fish crosswise into 18 pieces; season with salt and pepper, then wrap each piece with pancetta.

In a large nonstick skillet, melt butter over medium-high heat. In 2 batches, cook fish, turning once, until pancetta is mostly rendered, about 4 minutes. Remove pan from heat, return first batch of fish to pan and let stand 10 minutes.

Meanwhile, in a large pot of salted

boiling water, cook fennel until tender, about 4 minutes; drain and arrange in a 2-quart gratin or baking dish.

Heat oven to broil.

Using a slotted spoon, transfer fish to gratin dish. To pan juices in skillet, add cream. Bring to a boil over medium heat and cook 5 minutes. Remove from heat and whisk in egg yolks. Pour sauce over fish, then sprinkle with bread crumbs. Broil until fish is cooked through and lightly golden, about 8 minutes. [MORE RECIPES >>](#)

takes
40
MINUTES

