

HOOKED ON FISH

Fresh. Simple. Sustainable.

Almond Crusted Walleye with Pears and Blue Cheese

Chef Lucia Watson / In-Fisherman

2 walleye fillets, about ½ pound each
Flour seasoned with salt and pepper
1 large egg, lightly beaten
¾ cup sliced almonds
2 tablespoons butter
2 tablespoons minced scallion
1 ripe pear, peeled and cut into slices
¼ cup white wine
Juice of ½ lemon
¼ cup heavy cream
2 tablespoons blue cheese

Dredge walleye fillets in seasoned flour, shaking off any excess, dip in egg and then coat in almonds.

Melt butter until hot and sauté walleye about 6 minutes on each side or until tender. Transfer fillets to a plate and cover to keep warm.

Drain excess grease from pan. Add scallions and pear slices and cook 1 to 2 minutes. Add wine and cook a few more minutes.

Add cream, season with salt and pepper. Add lemon juice and taste to adjust seasoning.

At the last minute, add blue cheese and spoon over fish.

Serves 2