



## Baked Cod with Lobster Topping

Serves 2

### Ingredients

- 1 lb cod fillet
- 1 4 oz. lobster tail, cooked and cut into small pieces
- 1 tablespoon unsalted butter , melted
- 1 tablespoon Ritz cracker crumbs
- 1 tablespoon mayonnaise
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground black pepper
- 1/2 cup beurre blanc sauce (see below)

### Beurre Blanc Sauce:

- 1/2 cup dry white wine
- 2 tablespoons lemon juice
- 1 medium shallot , minced
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground white pepper
- 1/3 cup heavy cream
- 2 cups unsalted butter , cold and cut into cubes

### Directions:

#### For Beurre Blanc Sauce:

In a medium saucepan, bring the white wine, lemon juice and shallot to a low simmer.

Whisk in the fine sea salt, white pepper and cream.

When barely bubbling, slowly whisk in a few butter cubes at a time until all are added and fully melted. The sauce will thicken. If you don't keep the temperature low and whisk continuously, the sauce will separate.

Pour the sauce through a fine mesh sieve to remove large pieces of seasoning or shallot.

#### For Fish:

Preheat oven to 400°F. Prepare a baking sheet or dish with cooking spray or parchment paper.

Lay both cod filets on a baking sheet or in a baking pan. Season the cod fillets with salt and pepper. Bake for 5 minutes. Remove and set aside.

Meanwhile, in a small mixing bowl, combine the butter, cracker crumbs, mayonnaise, paprika, salt and pepper. Mix to combine, then add lobster meat and coat.

Gently spoon lobster mix on top of the par-cooked cod fillets. Return to the oven and bake for an additional 10 minutes or until top is browned.

Remove and top with prepared beurre blanc sauce.