



Hake in Basil cream (suitable for celiac)

Ingredients:

Hake

500 gr.

Cream

150 cc.

Fresh basil

1 bunch

Corn starch

1 coffee spoon

Salt and Pepper

to taste

Procedure:

Dice the hake into cubes of 2 centimeters, add salt and pepper and put them in the MicroCheff Pot.

Beat the cream, the chopped basil, the corn starch, the salt and pepper for 1 minute. Add to the hake in the pot, mix well, put the lid on and microwave for 4 minutes on high.



