

Alaska Pollock Baby Bun Sliders by Sylva Senat



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 16 sliders

Ingredients:

Recipe by Executive Chef Sylva Senat

Maison 208, Philadelphia

2 pounds or 16, 2 ounce portions of Alaska pollock

Rouille (mayo)

1 egg yolk

1 Tablespoon mustard

1 teaspoon tomato paste

1 teaspoon saffron

1 garlic clove, crushed

1 cup olive oil

salt and cayenne, to taste

lemon juice, to taste

16 brioche slider buns

16 tomato slices

lettuce

Description:

Rouille

Mix yolk with mustard, tomato paste, saffron, and garlic. Whisk in oil to make a mayonnaise. Season with salt, cayenne, and lemon juice.

Baby Bun Sliders

Brush a large sheet tray with soft butter. Bake the Alaska pollock portions in a 375° oven for 3-5 minutes. Slice bun in half, lay out lettuce and tomato then place fish and top with large spoonful of the rouille.