

Galatoire's Restaurant

209 Bourbon Street

New Orleans.....194.....

RECIPE

TROUT MARGUERY

Clean, skin and bone your fish, cut in filets tenderloin, roll them, put 3 tablespoonsful of olive oil in pan with the fish and season with salt and pepper, add one-half glass water, bake in a hot oven. When cooked dress on platter, make a Hollandaise sauce, take the yolks of two eggs and beat them, drip one-half of a pound of melted butter like mayonnaise in a double boiler or on a slow fire until thick, add the juice of one lemon, 12 lake shrimp, half can of mushrooms, two truffles cut in slices and a little water from the fish, take off of fire and serve over fish.