APRIL 2023



Fisherman's Catch



Where is the sunshine!!??

We would normally be experiencing excellent conditions for fishing which in turn would mean thriving markets all around the UK. Unfortunately, the unpredictable weather makes it almost impossible to predict which fish will be available and which will not.

However, we must remain positive so we can look forward to an April full of fantastic fish. Spawning season for flat fish is almost at an end, wild bass will make a comeback and the long winter will finally be behind us!

Hake will continue to be a fish you can rely upon throughout the month, excellent value, and a favourite amongst restaurant goers up and down the country.

The popularity of salmon seems to know no boundaries, it remains in huge demand despite the hefty price tag.

Native lobsters will once again become the lobster of choice as April progresses, the price should settle down as availability increases but for now they are extremely high.



Halibut Beurre Blanc

INGREDIENTS

500g Halibut Bones & Trim (Premium Flat Fish Bones) 200ml Dry White Wine 250g Butter 15g Dried Nori Powder Tspn Oil

METHOD

- 1. Caramelise the fish bones and trim till golden brown in a tspn Oil.
- 2. Add white wine and reduce by 1/3.
- **3.** Cube up Butter and add piece by piece whisking to emulsify.
- 4. Season with seaweed.

This works perfectly with a few added mussels and served over a Roasted Troncon or Supreme of Halibut.



- Wild bass ban will come to an end on April 1st
- Excess stock of crayfish tails in China should mean a relief from the high prices once the supply reaches in market in the summer
- Seafood Expo in Barcelona this month, a great opportunity to see what's hot and what's not in our industry.

CATCH OF THE MONTH

The return of **Wild Bass** fishing means we cannot look past this wonderful and popular fish for April.

Native Lobsters will make a return to kitchens up and down the country, get in early to secure yours





