**FISH IN WHITE WINE A LA BOCUSE**

(Serves 4)

*Ingredients*

4 cleaned fish

4 new onions

1 shallot

1 carrot

1 stalk of celery

1 sprig of tarragon

1 sprig of thyme

A bit of parsley

¼ bay leaf

3 cloves

¼ bottle white wine

¼ l wine vinegar

¼ l water

Salt, pepper

*Instructions*

Place the cleaned fish in an ovenproof dish

Peel and chop the onions and shallot.

Scrub or peel the carrot and cut into thin slices or sticks.

Put the vegetables and herbs in a pot.

Add wine, vinegar and water and season with salt and pepper.

Boil for 15 minutes.

Pour the stock over the fish and put the dish in a pre-heated oven at 220ºC for 15 minutes.