



DRISCOLL  
CUISINE & COCKTAIL  
CONCEPTS

## DUSTED DOVER SOLE WITH CHARRED LEMON & CAPERS

### **Ingredients**

4 tablespoons all-purpose flour  
1 teaspoons salt  
4 Dover sole fillets, cleaned and skinned, 10-12 oz each  
2/3 cup butter  
3 tablespoons lemon juice  
1 tablespoon chopped parsley  
1 tablespoon capers  
¼ preserved lemon  
Salt and pepper to taste  
Charred lemon\* and parsley to garnish

*Prepare and Cook Sole:* Mix flour and salt on a large tray. Coat fish, one piece at a time, and shake well to remove excess and set aside. Melt 3 tablespoons of butter in small pan. Take the melted butter and brush fish liberally all over. Place fish in preheated broiler and cook for 5 minutes on each side. Remove fish and set aside.

*Brown Butter:* Prepare a large bowl with cold water that's large enough to contain a small sauce pan without being submerged. Slowly melt the remaining butter in that small sauce pan until golden brown. Promptly remove pan from heat and place in the bowl with the cold water to stop the butter from cooking further.

*Finish and Serve:* Serve fish on individual plates. Drizzle lemon juice over the fish and sprinkle with parsley, capers, salt, and pepper. Finish with pouring the melted brown butter over the fish and garnish with charred lemon and parsley sprigs.

*\*Chef's Tip on Charring Lemons:* Cut lemon in half as you heat a skillet on medium high until it's very hot. Brush olive oil on the cut sides of the lemon and then lay the halves down on the skillet. Cook until well charred, about five minutes.

**Serves 4**