

Scholle Finkenwerder Art : Plaice with diced bacon a lá Finkenwerder



Now, here is the recipe of one of the most famous dishes in Northern Germany . The name “Finkenwerder Art” comes from a district of Hamburg, a wellknown town in the North of Germany. Finkenwerder originally was a village inhabited by fischermen.

Ingredients: 4 oven–ready plaice (about 300 g/ 10 oz each)

salt; freshly ground pepper

40 g / 1 ½ oz plain (all purpose) flour

about 150 g/ 5 oz streaky bacon

(if you like: 2 onions)

1 organic lemon (untreatet, unwaxed)

3 – 4 tablespoons of cooking oil (sunflower oil) or butter

a few sprigs of dill (or parsley)

Rinse the plaice under cold running water, pat dry and rub in salt and pepper. Coat the plaice in flour, gently shake off any excess; dice the bacon; (peel the onions, cut into slices and after that separate into rings). Wash the lemon in hot water and cut into eight segments.

Heat the oil or butter in a large pan, add the diced bacon and fry (sauté) so that the fat runs out. Remove the bacon pieces from the pan and keep warm. (Now add the onions in the pan, but don’t roast it, the rings of onions have to get a golden colour. Remove the onions from the pan and keep them warm with the bacon

Depending on the size of the pan, fry the plaice one after the other in the bacon (- onion) fat for about 15 minutes on both sides until golden brown; if there is not enough fat,

add a little oil or butter. Arrange the plaice on a pre-warmed dish and keep warm until all the plaice have been fried.

In addition, you can also fry some crab meat in the bacon (– onion) fat and arrange on the plaice (then it is called “Blankeneser Art”, another famous district of Hamburg)

Rinse the dill (or parsley) and pat dry. Sprinkle the diced bacon (and onions) over the plaice, garnish with the lemon segments and sprigs of dill (or parsley) and serve.

In classical manner serve the fish with boiled potatoes (or potato salad or fried potatoes) and a green bean salad or a lettuce salad.