

Almond Crusted Walleye

1 or more walleye or saugeye fillet
½ cup almond meal (ground almonds)
Panko (Japanese bread crumbs)
Salt and pepper
1 egg, beaten
4 Tbsp unsalted butter (divided)
2 Tbsp canola oil
1 fresh peach or pear, sliced
Splash of dry white wine (sauvignon blanc, chardonnay, etc.)

Mix the almond meal with a little panko and the salt and pepper. Place fish fillet in egg wash then roll in almond meal/panko mixture. Melt 2 Tbsp butter and 2 Tbsp canola oil in a pan over medium low heat, then add fish and sauté about 4 minutes per side (depending on thickness). Remove the walleye to paper towels, turn heat to medium high and add the sliced fruit. Stir and fry for a minute then add 2 Tbsp butter to sauce and cook until butter browns. Add wine & reduce. Place fish fillet on plate surrounded by fruit and drizzled with sauce.

Makes 2 servings.

Courtesy of www.wildohio.com

