

# ROQUETA RECIPES

## SNAPPER WITH SOBRASADA AND HONEY AIOLI

**Esperança Canals** - Chef at **ULISSES BAR**, Ciutadella

**ULISSES**  
BAR



Joan and Esperança Canals,  
owner and chef at Ulisses.

Plaça de la Llibertat 22,  
07760 Ciutadella de Menorca

<https://ulissesbar.com/>



### INGREDIENTS FOR 4 PEOPLE

1 snapper of approximately 1 kg  
200 ml aioli sauce  
80 gr of sobrasada  
A splash of oil  
Salt and pepper to taste

### FOR THE HONEY AIOLI:

200 ml extra virgin olive oil  
one egg yolk  
one or two cloves of garlic  
20 gr of mil flores honey  
a pinch of salt and black pepper

### FOR THE GARNISH:

4 medium potatoes  
12 cherry tomatoes  
Extra virgin olive oil  
2 cloves of garlic  
Salt and pepper to taste

### METHOD

First, clean the snapper by removing all the bones. Keep the loins and season them with salt and pepper and sear them on a hot griddle with a little oil. Score them only on the skin side, this way you will avoid them being too dry. Reserve them.

Continue preparing the honey aioli. In a blender, put the oil, the yolk, the peeled garlic cloves and the salt and pepper to taste. Blend all the ingredients carefully until you get a thick sauce. Once made, add the honey and mix with the aioli.

The next step is to prepare the snapper garnish. Peel the potatoes and cut them into 3-4mm thick slices. Cut the cherry tomatoes in half. Place everything on a baking tray with the whole garlic cloves, a splash of oil and salt and pepper to taste. Place it in the oven preheated to 160°C until the potato is well cooked. Raise the oven temperature to 220°C.

When the potato is well done, remove the tray from the oven and place the snapper loins on top of the bed of potatoes and tomato. Cover each loin with a little sobrasada and the honey aioli. Put the tray back into the oven, which you will already have at 220°C, and leave it for 5-6 minutes.