Sturgeon casserole

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 sturgeon, cleaned, skin and bones removed
- 1/2 of fennel, sliced
- 1 carrot, peeled and sliced
- 1 onion, cubed
- 1 table spoon of butter
- 2 table spoons of dill
- 4 table spoons of capers
- 3/5 cup of broth
- 2 table spoons of whole grained mustard
- 2 table spoons of "regular" mustard
- 2 table spoons of balsamic vinegar

Instructions

1. Cut in half each fillet, both in length and in width, to receive 8 pieces of fish.
2. Heat butter in the pan and fry onion.
3. Each piece of fish sprinkle with dill, onion and arrange capers in the one end and roll it starting from "caper" end. Ready roll clip with a fish clipper to prevent form falling apart.
4. In ovenproof casserole, arrange carrot and fennel slices, at the top place fish rolls.
5. Mix last four ingredients to get sauce and pour it over rolls.
6. Close casserole and bake about 20 min in preheated oven (170 C degrees).