

Fish with blue cheese **and white wine sauce**

Use the 4 litre for the size.

Heat on 4, add a very small amount of white wine and a 1/2 teaspoon of butter.

Put white fish into base and put cover on,
When it whistles close vent and turn off heat.
Leave for only 3 minutes.

Remove fish from base, keep warm.

Add 1/2 cup white wine mixed with 2-3
teaspoons of cornflour depending on how
much liquid there is.

Add several generous slices of blue cheese and
mix.

Put back on 4 heat and make into sauce.