Cantaril com champanhe rosé e cogumelos shiitake e enoki

Cantaril fish with rosé champagne and shiitake and enoki mushrooms

Ingredients:
- 250 g of ceps or porcini
- 2 shallots miniatura (60 g)
- 190 g of cogumelos shiitake e enoki miniatura (220 g)
- 200 ml of white wine
- 400 ml of shrimp sauce
- 50 ml of mirin
- 2.5 l of champagne rosé
- 1 cantaloup (500 g, approximately)
- Cebola no arroz de sal to smoke

Preparation:
1. Place the shallots in a pan and add the champagne and the shallots miniatura. Add the shiitake and enoki miniatura, simmer on low heat until tender, then add the white wine and reduce the volume by half. Add the shrimp sauce and reduce again, then add the champagne rosé and reduce. Add the cantaloup and cook until tender.
2. Serve with the calculated amount of champagne rosé.