

## STURGEON WITH POTATOES

### Ingredients

<i>700 grams of fresh sturgeon</i>	<i>700</i>
<i>3 onions</i>	<i>120</i>
<i>6 medium potatoes</i>	<i>450</i>
<i>4 spon of olive oil</i>	<i>100</i>
<i>oregano, parcel, salt and pepper</i>	
<i>a glass of white dry wine</i>	<i>100</i>
<i>total calories (about)</i>	<i>1770</i>

### Preparation

Cut the potatoes in pieces and make them cook in a pan with a spoon of olive oil and a little bit of water for about 20 minutes, add salt and oregano. If it is needed add water, but make sure that in the end of the cooking it is all dry.

Cut the onion very thinly and lay it in the pan (better if it is made of copper) with the remaining oil.

Make them dry up and add the sturgeon, about 2 or 3 minutes for each side. Be delicate.

When the cooking is almost done, add salt, wine and make it evaporate. Add the parcel and the potatoes on the sturgeon.

Cover it with a lid and leave it on the stove for other 1-2 minutes.

Serve directly the pan on the table (if it is nice), otherwise lay the fish on a plate, previously warmed up, with delicacy.

