



## Devon ray with caper butter sauce

This is a real classic way of cooking ray. We also use it on other fish too. It works well with sole and especially plaice.

**2 ray wings**  
**salted butter, 1 lemon**  
**a tablespoon of capers**  
**fresh parsley, olive/veg oil for frying**  
**a teaspoonful of red wine vinegar**

Heat the vegetable oil in a pan until hot. Add the ray wing, thick side down (presentation side) and fry for about 2-3 minutes. Place the whole pan into a hot oven to finish cooking for 10 minutes (choose a pan with a metal, NOT PLASTIC, handle, and don't pick it up with bare hands once it's hot). Once the wings are cooked, remove them from the pan and place onto serving plates presentation side up. Add a generous piece of salted butter to the pan, melt until nutty brown, not burned, remove from the heat and stir in the Red Wine Vinegar and continue to swirl the pan. Introduce the capers and finally add the chopped parsley to the pan. Pour your butter sauce over the ray.



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