



Recipe of the Week

FISH FILLETS WITH CRUNCHY ALMOND TOPPING

Serves 6

Ingredients

900g fresh fish fillets
4 tabs mayonnaise
1 tab chopped parsley
Salt and pepper
2 tabs lemon juice
2 thinly chopped spring onions
4 tabs flaked almonds

Method

1. 150g fish per serving in gratin dish. Mix lemon juice, mayonnaise, spring onions, parsley, salt and pepper in a bowl.
2. Spoon over fish. Grill for 5 – 6 minutes, until lightly browned.
3. Sprinkle with almonds and return to grill until almonds are golden brown, about 2 minutes more.
4. Sprinkle lightly with paprika.