

DILL FISH



INGREDIENTS

- 2 tablespoons chopped fresh dill
- 40g butter
- 2 teaspoons crushed garlic
- 4 garfish fillets, lightly floured
- 2 teaspoons lemon juice
- 1 teaspoon chopped chives, for garnish
- Salt and pepper

METHOD

Pre heat oven to 180° C.

Soften butter and add dill, crushed garlic and lemon juice to a bowl.

Add a pinch of both salt and pepper to the bowl, then using electric beaters, blend until all ingredients are combined.

Grease a baking dish with the prepared butter, and then place the floured fillets on top.

Dab on half teaspoons of the butter on top of the fish.

Cook for 10 minutes. Can be served with chives sprinkled over the top.



EST. 1991

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