



Recipe
suggestions

Lemon & rosemary crusted haddock (serves 2)

Ingredients

- > 2 haddock fillets
- > 2 rosemary sprigs, leaves chopped
- > 50g bread (about 2 slices), torn into pieces
- > zest 2 lemons , plus wedges to serve
- > 1 tbsp olive oil

Method

- > Heat the grill to medium
- > Place the fish fillets, skin-side up, on a baking tray, then grill for 4 mins.
- > Place the rosemary, bread, lemon zest and seasoning in a food processor, then blitz to make fine breadcrumbs.
- > Turn the fish over, then press a quarter of the crumbs over the top of each fillet.
- > Drizzle with olive oil, then grill for 4 mins until the crust is golden and the fish is cooked through and just flaking.
- > Serve with buttered new potatoes and lemon wedges for squeezing over.

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