Grilled Sea Bream (Whole)

Whole 350g sea bream grilled on the bone with lemon garlic butter or the guest's sauce.



Large pan. | Contains Fish - Gluten - Dairy

INGREDIENTS

- 350g Sea bream
- 15g OB dry mix
- 15ml Rapeseed oil
- 1 x side of choice
- 30g Herby lemon sauce

METHOD

1. Cut 3 lines on each side of the sea bream.
2. Dust the fish in OB dry mix.
3. Oil the grill and grill according to OB method, about 8 minutes each side.
4. Place the sea bream in a large pan.
5. Serve with the side of choice.
6. Garnish with green garnish and a lemon wedge.

GARNISH

- 1 lemon wedge
- 1g Spring onion (green garnish)

EQUIPMENT

- Flat top grill
- Spatula
- Large spoon
- Scale
- Knife

TIPS

- Guest info: allow 30 minutes cooking time.

TAKEAWAY

Fish & Chips Box