

ROAST SNAPPER WITH
CRISPY SAGE
BREADCRUMBS

Recipe by delicious.com.au

PAIR WITH:
"NORTH COAST"
PINOT NOIR



INGREDIENTS

- 1 1/2 cups coarse day-old sourdough breadcrumbs
- 2 tbs sage leaves, finely chopped
- 1 garlic clove, crushed
- 2 eschalots, thinly sliced
- 1/3 cup (80ml) extra virgin olive oil
- 400g broccoli florets
- 1.2kg whole snapper, cleaned
- 1 preserved lemon quarter, finely chopped
- 2 tbs pine nuts
- Chopped parsley & lemon wedges, to serve

PREPERATION

- Preheat oven to 180°C.
- Combine breadcrumbs, sage, garlic and eschalot in a bowl and drizzle with 2 tbs oil.
- Season with salt and pepper.
- Line a baking tray with baking paper.
- Arrange broccoli in a single layer on a large baking tray and drizzle with 1 tbs oil and season.
- Scatter breadcrumbs around broccoli and roast for 15 minutes, stirring once, until broccoli is coloured and breadcrumbs are light golden and crisp. Remove from oven.
- Place fish on tray and drizzle with remaining 1 tbs of oil.
- Roast for 25-30 minutes until cooked through.
- Transfer to a plate to rest, then stir preserved lemon and pine nuts through the breadcrumb and broccoli mixture.
- Scatter with parsley and serve with lemon wedges.