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GRILLED FISH WITH GARLIC & HERB SAUCE

Yield: ± 2.5 kg (Makes half insert)

60 g (¼ cup)
2 kg
1 ℓ (4 cups)

Butter/Margarine
Fish, hake fillets
Garlic & Herb Marinade (07534040)

METHOD:

Heat the butter/margarine in a pan or on a flat top grill. Place the fish skin-side down and cook for ± 2 - 3 minutes. Baste the top of the fish fillet with Garlic & Herb Marinade, then turn the fish over. Cook the top-side for ± 2 - 3 minutes while basting with the Garlic & Herb Marinade. Turn the fish over and baste again. Cook for ± 5 - minutes or until the fish is cooked.

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