

SAXA Recipe Card



Salt Baked Fish

Ingredients:

800g Saxa Cooking Salt

125g Saxa Cracked Black Pepper

1 tsp grated lemon zest

4 x whole flounder, snapper or bream (approx. 450g each), scales left on and cleaned

Directions

1. Preheat oven to 200°C.
2. Combine salt and pepper. Sprinkle half the salt mixture over the base of 2 large baking dishes.
3. Place 2 fish on each dish. Cover with remaining salt mixture.
4. Bake for 20 minutes.
5. Carefully remove crust and peel away scales and skin.

Serves 4

Prepare in 5 minutes

Cook for 20 minutes