

Kaffir Lime Crumbed Fish Recipe

Ingredients

6-8 fillets of Fish
4 Bread Crusts
½ Teaspoon Kaffir Lime Zest
1 Tablespoon Lime Juice
2 whole Chillies, finely chopped (seeds included)
½ Teaspoon Fennel Seeds, ground
2 Tablespoons Parmesan Cheese, grated
○ Extra Virgin Olive Oil, approx 1-2 Tablespoons
Dijonaise Mustard

The aromas and flavour from the zest of the Kaffir Lime combined with the other ingredients is a great addition to fish.

Method

Place Bread crusts, Kaffir Lime zest, Lime juice, finely chopped Chillies, ground Fennel Seeds and Parmesan Cheese in food processor and blend together.

Slowly add Olive Oil until mixture starts to form lumps.

Spread Dijonaise Mustard over fish fillets.

Spread crumb mixture over Dijonaise Mustard.

Bake at 180°C, until fish is almost cooked.

Grill until crumb mixture is golden and crispy.

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