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Baked Shaari Eshkeli

Ingredients

1 lb. Shaari Eshkeli fish
1/4 tsp table salt
1/8 tsp black pepper
2 tsp. unsalted butter
1 medium lemon (for juice and garnish)
1 oz. parsley, or basil (fresh and minced)

Preparation

- 1 Set the oven to about 160C
- 2 Place the fish on a rimmed baking pan
- 3 rub all over with salt and pepper. Place little pieces of butter all over fish
- 4 bake until fish turns opaque in centre, about 10 to 12 minutes
- 5 Immediately remove fish from oven and set on a serving plate
- 6 drizzle with freshly squeezed lemon juice
- 7 Sprinkle with parsley or basil and garnish with lemon wedges.
- 8
- 9 Thanks to Choose Wisely for this recipe

Cooks Note
