



Pan fried Barramundi coated in a pink salsa and shaved almonds **(4 people)**

Ingredients:

2 large barramundi fillets
8 tablespoons of mayonnaise
1 tablespoons of tomatoe sauce
3 small twigs of dill
250 grams of flour
80 grams of shaved almonds
4 tablespoons of extra virgin olive oil
Juice of 1 lemon
½ glass of water
Salt/pepper

Instructions:

- Place the fish fillets on a large plate and absorb as much liquid from the fish as possible by dabbing the fish with paper towels.
- Using a bakers brush, brush the fish with the lemon juice and season with salt and pepper
- Prepare the mixture of mayonnaise, tomatoe sauce and dill and smother both sides of the fish with the cream.
- Mix the flour and almonds in a large bowl and cover each side of the fish with the mixture.
- Heat the extra virgin olive oil in a large pan being careful not to smoke the oil, place the fish in the oil and allow to cook for 3-4 minutes on one side and 1-2 minutes on the other. Remove the fish and allow to rest on a bed of rocket and sliced tomatoes.
- Place the water in the pan and mix it with the oil, fish juices and flour to create a creamy sauce, pour the sauce on the fish and serve.

