

grilled perch



A light dish that requires some patience to detect all fishbones, but leaves room for kinder eggs ;-)

grilled perch

min

olive oil
3 cloves of garlic
1-2 small onions
1 can tomatoes
1 kg small, waxy potatoes
salt + pepper

2 bunches of fresh thyme
fresh disembowelled perch fishes
(one per person)
1 baguette bread
2-3 lemons
ingredients for a fresh green salad



1. Peel the **potatoes**, cut them into bite size pieces. Dice the **onions** and slice one clove of **garlic** and fry both in some **olive oil**.



2. Add the **potatoes** and the canned **tomatoes**, season with **salt and pepper**. Close the lid and let it simmer.



3. Stew the **thyme** with two sliced cloves of **garlic** and **olive oil** to intensify the aroma.



4. Fill the **fish** with the **herbs** and heat the grill.



5. Grill the **fish** from both sides until the skin is crispy, but check often to maintain a still juicy meat on the inside.



6. Serve the perch with slices of **lemon** and fresh **bread**. Offer the tomato-potatoes and the **salad** on separate plates to facilitate the filleting.

60