

ZANDER

(PIKE PERCH)

*Barbecued whole
with orange
and herbs*



www.aquapri.dk

For 4 servings

Ingredients:

2 small Zanders
600-900g
1 large red onion
2 oranges
fresh parsley
fresh thyme
oil for brushing
salt and pepper

mixed salad
baguettes

Preparation:

Ask your fishmonger to scale and gut the zander, alternatively:

Rinse the fish in cold water and scrape off the scales (from the tail to the head – best in a clear plastic bag to catch the scales). Then slit the belly and gut/clean the fish. Rinse the inside of

the fish with cold water then blot it dry with a paper towel. If necessary make the incision in the fish bigger so that there is enough room to fill it with the chopped red onion, chopped herbs and orange slices. Season the inside with salt and pepper.

Grill the fish in a closed BBQ over an indirect heat (push the glowing charcoal to the edges) for 10 minutes on each side until fully cooked.

Serve the zander with a fresh salad and baguette bread.



*Danish family-owned fish farming
with over 100 years of experience*

We produce and supply fresh zander from Danish aquaculture in consistently top quality throughout the year. Our zander comes from sustainable fish farming with recirculation systems using fresh clean water from our own well. We refer to it as luxury quality with a green profile, and we are proud of our unique zander. The fish meat has a fine structure and firm consistency, and tastes out of this world. *Bon appétit!*