

ZANDER

(PIKE PERCH)

*lemon marinated
with cucumber and
sour cream*



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For 4 servings

Ingredients:

400 g zander fillets
1 lemon
1 tsp. salt
freshly ground white pepper
½ dl. cream
50 g capers, roughly chopped
1 tbsp. chervil, chopped
12-16 chervil sprigs
1 cucumber

Preparations:

Dice the zander fillets,
½ x ½ cm.

Add 1 tbsp. lemon juice
to the cream and let
it stand for one hour,
without stirring.

Mix the diced zander
with the rest of the
lemon juice as well as

salt and fresh ground
pepper. Let the zander
marinate for one hour,
refrigerated.

Cut 4 long slices of
cucumber and place
them in 4 round molds
(6 cm in diameter).

Mix the marinated
zander with the capers
and chopped chervil
and fill it into the molds,
squeezing the cucumber
slices to the edge.

Stir the cream, which is
now soured.

Place the molds on 4
plates, arrange the sour
cream around each mold
and remove the molds.

Decorate with chervil
sprigs and serve with e.g.
coarse bread.



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*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!*