

BABY KINGKLIP WITH LEMON & GARLIC SAUCE

Serves 4



INGREDIENTS:

Kingklip

- ☐ 4 Medium sized dressed baby kingklip
- ☐ Salt and pepper to taste
- ☐ Flour for dusting
- ☐ Oil for shallow frying

Sauce

- ☐ 3 Cloves of garlic, minced
- ☐ 6 tbsp Unsalted butter
- ☐ 2 tbsp Lemon juice
- ☐ 2 tsp Fresh thyme leaves
- ☐ 2 tsp Chopped fresh rosemary
- ☐ 2 tsp Chopped fresh basil (optional)
- ☐ Salt and pepper to taste

METHOD:

01. Season the kingklip with salt and pepper, dust with flour. Heat some oil in a non-stick frying pan and fry the fish in batches until golden and cooked through. Drain on paper towel and keep warm while you make the sauce.
02. **Sauce**
Place the butter in a small saucepan and melt. Add garlic and fry for 2 minutes over medium heat. Stir in lemon juice and chopped herbs, and season to taste.
03. **Serving suggestion**
Serve alongside the kingklip with crushed new potatoes and minted peas.