



Fish fillets with bacon and sautéed potatoes



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



To taste: Gallo Extra Virgin Olive Oil Reserve

- 4 hake fillets
- 2 garlic cloves
- Salt, to taste
- Pepper, to taste
- Thyme, to taste
- 1 tbsp of lemon zest
- 8 bacon slices
- 300g of primor potatoes
- Rosemary, to taste
- Capers, to taste

Method of preparation

1

Season the fish fillets with half the chopped garlic, salt, pepper and thyme.

2

Drizzle with Gallo Extra Virgin Olive Oil Reserve and use your hands to delicately mix it.

3

Wrap the fish in bacon slices, put in a tray and cook in the oven at 170°C for approximately 20 minutes or until the bacon is golden.

4

Meanwhile, cut the potatoes in half or quarters. Put them in a pot with water and salt and let cook for approximately 20 minutes. Drain the potatoes.

5

In a pan, heat the Gallo Extra Virgin Olive Oil Reserve, the remaining garlic and the rosemary. Let them cook for 1 minute.

6

Add the potatoes and sauté for 3 minutes and then add the capers.

7

Serve the fish fillets with the potatoes, pepper and a bit of thyme and finish with a drizzle of Gallo Extra Virgin Olive Oil Reserve.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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