

TASTES OF LIFE

Sea Bream Verduras (Serves 4)

- 4 Prepared sea bream
(approx 400 g each)
- 2 Red pepper
- 2 Green courgettes
- 2 Yellow courgettes
- 400 g Goat's cheese
- 4 sprigs Rosemary
- 3 cloves Garlic
- 4 Shallots
- 1 Lemon
- Coarse sea salt
- Lemon pepper
- 10 tbsp Olive oil
- 800 g New potatoes



For the steam: Approx. 150 ml water

Parboil the potatoes.

Wash, halve and deseed the peppers and cut into large pieces. Wash and slice the courgettes. Peel and slice the shallots. Finley chop the garlic and dice the goat's cheese.

Refinement by **Miele**

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Wash and dry the fish and drizzle with lemon juice. Season with salt and lemon pepper and place in a large roasting tray.

Mix together with potatoes, vegetables and herbs and season with salt and lemon pepper. Arrange the vegetable mixture around the fish and scatter the goat's cheese on top of the vegetables.

Season the oil with salt and pepper. Drizzle all over the fish, potatoes and vegetables and bake.

Setting:	Moisture Plus
Temperature:	160-180° C
Shelf position:	2
Time:	35-45 minutes
Bursts of steam:	2
When to add the steam:	After 5 minutes After a further 10 minutes

Tip:
Small salad potatoes go perfectly with this dish