



Lemon Myrtle Crusted Bay Trumpeter

Recipe by Eloise Emmett

 Serves 4

 30 minutes

INGREDIENTS

- 4 slices white bread
- 2 lemon myrtle leaves
- 50g macadamia nuts (optional or substitute with other nuts)
- 1 clove garlic
- Sprig native thyme (or thyme or lemon thyme)
- 90g butter (keep 40 grams aside for cooking)
- salt & pepper
- 4 pieces of fish (180-200g each)

DIRECTIONS

1. To make the crust, roughly chop the bread and use a food processor to process into breadcrumbs. Remove from the processor and set aside.
2. Add the lemon myrtle, nuts, garlic, butter, salt and pepper to the processor and process until well combined.
3. Add the breadcrumbs to the processor, pulse to combine. Spread a ½ cm thick layer of the mixture on top of each piece of fish.
4. To cook the fish, slice the butter into 8 pieces. Line a baking dish with baking paper. Place the crusted fish pieces on top of a piece of butter, crust side down and add the remaining butter to the top of each piece. Bake for around 15 minutes* or until the fish is cooked through.

*Depending on how thick and fatty the fish, how your oven works, what tray you are using and how you like your fish cooked.



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