



Bream in pouch

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 fillets of bream, each cut in half
- 1 leek, halved and sliced
- 1 small zucchini, sliced
- 2 tablespoons of fresh herbs
- 1 tablespoon of butter
- 8 slices of lemon
- 8 tablespoons of cream
- Salt
- White pepper

Instructions

1. Heat butter in the frying pan and fry leek and zucchini, about 5 min, add herbs, salt and white pepper.
 2. Cut square of aluminum foil, 20cm x 20cm. Arrange 2 slices of lemon, atop with bream, cover with fried vegetables, pour with 2 table spoons of cream and close the pouch.
 3. Repeat with remaining bream fillets.
 4. Bake pouches about 25 minutes in preheated oven, in 180 C degrees.
 5. Serve with baked potatoes.
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