

# GRILLED GARFISH WITH LEMON ZEST, PARSLEY & OLIVE OIL

SERVES 2

## INGREDIENTS

8 garfish, gutted and scaled  
Good-quality extra-virgin olive oil  
2 lemons, 1 cut into wedges  
Handful parsley, finely chopped



- Preheat a medium grill. Place the garfish onto a baking tray, then brush with a little olive oil and lightly season. Grill until cooked through.
- Evenly zest 1 lemon over the cooked garfish with a fine grater then divide the fish between 2 prewarmed plates.
- Garnish with parsley then drizzle generously with olive oil. Season with freshly ground black pepper and serve immediately with lemon wedges.