



Gilthead seabream

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

with garlic and peperoncini oil

Gilthead seabream

- 4 tbsp olive oil
- 1 tsp mild paprika powder
- 1 tsp salt
- 2 gilthead seabream (each about 500 g)
- 4 sprigs of thyme
- 1 unwaxed lemon, cut into 8 wedges

Garlic and peperoncini oil

- 4 cloves of garlic, thinly sliced
- 2 red peperoncini, deseeded, cut into fine strips
- 80 ml olive oil
- 4 sprigs of flat-leaved parsley, chopped
- 1 unwaxed lemon, grated zest
- 1 tsp fleur de sel

