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

Additional information

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