

Grilled fish with a Verjuice sauce:

Ingredients:

Fish
Potato, to fry

For the sauce:

2-3 tbsp. Olive Oil
1 Onion, diced
2 Garlic, crushed
1 Red Pepper, diced
2 Tomatoes, diced
Pine Nuts (optional)
1 bunch Coriander, washed & cut
Domaine Wardy Verjuice, as needed
A sprinkle of Chili Flakes
Salt & pepper, to taste



Instructions:

Grill the fish.

Fry the potatoes.

For the sauce: In a saucepan, add oil, cook the onions for 2 min, then add garlic & cook for another 2 min, add red pepper, tomatoes, pine nuts with the salt, pepper and chili flakes and cook until almost done, add coriander and Domaine Wardy Verjuice and let boil for a couple of min.

Serve the grilled fish with the Verjuice sauce and fried potatoes on the side. Enjoy.