

SNAPPER TOPPED WITH LIME AND GINGER CRUMBLE

INGREDIENTS:

60 grams Mainland Butter

1 x Lime

150 grams of fresh breadcrumbs

½ tablespoon of freshly grated ginger

Snapper Fillet

Salt & Pepper



Melt butter in a saucepan; pour into a bowl with the fresh breadcrumb and add the zest of one lime. Squeeze the juice of the lime and the peeled, grated ginger and add into the mixture. Mix together well.

Place fish in an oven proof dish, season to taste with salt and pepper. Lay crumble on top of the fish, covering well. Place dish in the oven on grill for 6-12 minutes depending on the size of the fillet.

Serve.

