

Trout with Potatoes and Herb Gremolata

50—60 Min

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Whole trout
800 g	Potatoes, waxy
4 tbsp.	Olive oil
1 piece	Lemon, unwaxed
4 tsp.	Grill Fish Seasoning Mix
	Sea Salt, Coarse
	Pepper Black, Ground

For the gremolata

40 g	Parsley, fresh
20 g	Dill, fresh
1 piece	Lemon, unwaxed
6 tbsp.	Olive oil
0.5 tsp.	Garlic Granules

Preparation

1. Peel the potatoes and cook through in a large pan of salted water.
2. Rinse the trout with cold water and pat dry with paper towel. Rub on the outside and inside with the olive oil and Kotányi Grill Fish mix. Slice the lemon and fill the trout with the sliced lemon.
3. To make the gremolata: Rinse and finely chop the parsley and dill. Zest the lemon, then squeeze out the juice. Mix the herbs, lemon zest and lemon juice with the olive oil and Kotányi Garlic. Season to taste with salt and pepper.
4. Slice the potatoes approx. 3-mm thick. Lay out a large piece of aluminum foil for each person. Arrange the slices of potato on top, then drizzle with olive oil and season with salt and pepper. Place one whole trout on each bed of potatoes and use the aluminum foil to make a sealed parcel. Be sure that the aluminum foil doesn't touch the fish.
5. Place the parcels on the grill and grill under indirect heat for approx. 20 minutes so that the fish is gently steamed.
6. Carefully take the trout out of the aluminum foil, dish up with the potatoes and gremolata, season to taste with salt and pepper and serve.