

WILD TROUT IN TANGERINE WRAP

Serves 4

4 fillets wild trout of 5oz each
2 tangerines, sliced
2 cloves garlic, finely minced
1 cup dill, chopped
2 tablespoons extra virgin olive oil
Celtic sea salt and pepper to taste

Preheat the oven to 350°F.

Mix the garlic and the oil, and then rub each fillet all over with the mixture and sprinkle with salt and pepper.

Tare two 10-12-inch pieces of tin foil.

Lay down a few slices of tangerine on each piece of foil. Then lay 2 fillets over tangerines, sprinkle with dill, then cover with remaining tangerines.

Fold over tin foil and close all around the edges. Place in oven for 15 minutes.

Remove and allow sitting for 5 minutes. Serve warm.