

Grilled Whiting Fillet with Warm Kestrel Potato Salad

Ingredients:

4 x Whiting Fillets
8 x Kestrel Chat Potatoes
1/2 Lemon
Leccino or Koroneiki Extra Virgin Olive Oil
1/4 cup of flat leaf parsley
Sea Salt & Pepper
Fresh Parsley and Chives to garnish (optional)

Prep Time: 10 minutes

Cook Time: 25 minutes

Serves: 2

Method:

1. Boil the Kestrel Chat potatoes in salted water for 15-20 minutes or until soft.
2. Drain and place Kestrel's into bowl and drizzle 2-3 tablespoons of olive oil over potatoes with the juice of 1/2 lemon. Add 1/4 cup freshly chopped parsley and salt & pepper to taste.
3. Preheat a griller pan on medium to high heat and lightly brush the fish with a little olive oil, season with salt and pepper. Grill for approximately 3 minutes on each side until the fillets are cooked through but are still moist.
4. Remove from heat and rest for 2 minutes.
5. To Serve: Place Kestrel potatoes onto a plate with the whiting fillets resting on top, garnish with parsley & chives.