FISH GRATIN WITH NAZARETH CLASSIC



Instructions:

Make a roux with flour and butter, then add fish stock and ¾ of the grated Nazareth Classic cheese.

Add salt and pepper to taste.

Chop the fish in pieces and divide over the small oven dishes together with the tiger shrimps and mushrooms.

Pour the sauce over the fish and put in the oven pre-heated at 180 °C for +/- 15 minutes.

Divide the rest of the grated Nazareth Classic cheese of the oven dishes and grill them until golden brown.

Serving tip:

We recommend that you serve this starter with a fruity wine.

Enjoy your meal!

Serves:
4 people
Time to prepare:
45min
Recipe type:
Entree
Difficulty:

2.5