Plaice with mozzarella slices

Up to 30 min.

Normal

Zubereitung

1. Cut the plaice lengthways down the centre of the dark skin side and fold the halves outwards.
2. Season the plaice with salt, pepper and lemon zest.
3. Alternate the GOLDSTEIG mozzarella slices with the wild garlic and tomatoes and season again with salt, pepper and lemon zest.
4. Place the topped plaice on baking paper and finish cooking in the oven at 140 °C for approx. 30 minutes.

Zutaten

For 4 people:

- 4 plaice gutted without head
- 2 packs of GOLDSTEIG mozzarella in slices
- 20 slices of pickled tomato quarters
- 20 wild garlic leaves or other herbs
- salt, pepper
- lemon zest