



COOKING PASSION SINCE 1877

# COD, GINGER, LEMON AND ROSEMARY BAKE.

Serves 4

## INGREDIENTS

4 cod fillets  
4 cloves of garlic  
5 sprigs of rosemary  
60g unsalted butter, softened  
2 shallots, peeled and very finely chopped  
2 tbsp finely grated ginger  
Juice of half a lemon  
½ tsp dried parsley  
¼ tsp salt  
¼ tsp freshly ground black pepper  
1 lemon, cut into 6 wedges

## METHOD

1. Preheat the oven to 200c (170c CircoTherm® – you can also use added steam on the high setting). Line a baking tray with baking parchment.
2. Place the cod fillets on the prepared baking tray.
3. Peel and mince one of the cloves of garlic and place in a bowl. Finely chop one of the sprigs of rosemary and add to the bowl with the garlic. Add the butter, shallots, ginger, lemon juice and dried parsley. Mix together and spoon the mixture on top of the cod fillets.
4. Sprinkle with salt and pepper, then add the lemon wedges and the remaining garlic cloves (no need to peel) to the baking tray. Place in the oven to cook for 12-15 minutes, basting once, halfway through cooking, until the fish is just cooked through and the fish flakes easily with a fork.
5. Remove from the oven and scatter on the remaining rosemary sprigs before serving.

## TIP

Use added steam on your Neff oven for beautifully moist and tender baked cod.