



Fish with Herb Butter



the Combi Wave™ 3 in 1

Breville®

Fish with Herb Butter



the Combi Wave™ 3 in 1

 Prep: 15 minutes / Cook: 13 minutes

 Serves: 1

20g butter, at room temperature

1 small clove garlic, crushed

1 (25g) eschallot, finely chopped

1 tsp coarsely chopped oregano

½ tsp fresh thyme leaves

1 tsp coarsely grated lemon zest

*1 x 200g Barramundi fillet,
pin boned, skin on*

*Sea salt and freshly ground black pepper,
to season*

100g baby potatoes

100g asparagus, trimmed

Lemon wedges, to serve

Method

1. Combine the butter, garlic, eschallot, oregano, thyme and zest in a small bowl.
2. Season the fish with salt and pepper.
3. Press **FOOD MENU** and select **COOK**, then **FISH, 200g**. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat the pan. Place the fish, skin side down, in the preheated pan and press **START** to begin cooking.
4. Remove the fish from the microwave and cover to keep warm.
5. Pierce the potatoes with a fork and place in a microwave-safe dish with 1 tablespoon water. Cover with a vented lid or plastic wrap and place on the turntable. Press **MICROWAVE** and set **100%** for 3 minutes. Press **START** to begin cooking and turn the potatoes over halfway through cooking.
6. Place the asparagus in a microwave-safe dish with 1 tablespoon water. Cover with a vented lid or plastic wrap and place on the turntable. Press **FOOD MENU** and select **COOK**, then **SOFT VEG, 100g**. Press **START** to begin cooking. Drain and season with salt and pepper.
7. Top fish with the herb butter. Serve with the potatoes, asparagus and lemon wedges.