



Receipe

Ingredients:

Rice

- Indian Rice
- Garlic Powder
- Cinnamon Powder
- Onion Powder
- Ginger Powder
- Coffee Powder
- Coriander Powder
- Cardamom Powder
- Salt
- Cumin
- Cinnamon Sticks
- Cloves
- Dry Lemon
- Cardamom (Whole)
- Lemon Juice
- Tomato Paste
- Mustard
- Mixed Spices
- Bay Leaves
- Nutmeg
- Chopped Gilt-head bream

Fish

- Gilt-Head Bream (Dennise Fish)
- Mustard
- Garlic Cloves
- Olive Oil
- Lemon Juice

Preparation:

Rice

- 1- Chop small pieces of Onions (Julien).
- 2- Chop whole fish Gilt-Head Bream into 3 pieces to be used for the Marinade.

Fish

- 3- Blend Mustard, Garlic, Olive Oil & Lemon Juice in a blender.
- 4- Cut the fish in half from the stomach (Butterfly cut).

Garnish

- 5- Cut Whole lemon and green pepper (Garnish).

Cooking:

Rice

- 1- Add Corn Oil to pot and wait until heated.
- 2- Add the chopped Onions until caramelized.
- 3- Add the chopped pieces of fish and mix together for (15-20 Minutes).
- 4- Add the rest of the ingredients (spices & sauces) to the mix.
- 5- Once cooked, add the mix in a colander.
- 6- Add the Rice to the mix and leave it until it is cooked and ready to be served.

Fish

- 1- Marinate the fish from the outside and inside using the prepared mixture.
- 2- Place the fish on grilling utensils (ensuring the fish is placed opened) and grilled properly from both sides.

Final:

- 1- Spread the rice evenly on a big tray.
- 2- Add the cooked fish on top of the rice.
- 3- Add the garnish.
- 4- Enjoy!