



Crispy Skinned Barramundi Burgers

Ingredients

Coral Coast Barramundi Fillets (skin on)
Quantity of salt
Fresh bread rolls
Swiss cheese slices
Fresh salads to taste – we recommend:
Oak leaf or baby cos lettuce
Truss tomatoes
Continental cucumber
Grated carrot
Red salad onion
Dill to garnish

Lemon mayonnaise

½ cup your favourite creamy mayonnaise
Lemon juice to taste
Sprig of finely diced dill

Method

1. Preheat a frypan or skillet until very hot. Pat the barramundi fillets dry with a paper towel and dip the skin side into a plate of salt, rub salt into the skin until good coverage is achieved.
2. Add a little oil to the pan and fry the fillets skin side down until crispy and golden brown. Turn fillets over and finish cooking.
3. Add mayonnaise to a small bowl, squeeze in lemon juice to taste (around half a lemon is good), add the diced dill and stir.
4. Assemble your burger with salads first, add hot barra fillet, top with cheese for a delicious melted cheese delight. Finish with lemon mayonnaise, a sprig of dill to garnish and enjoy!

Many thanks to Coral Coast Barramundi for the recipe ideas. Head over to www.coralcoastbarra.com.au/recipes/ for more fantastic recipes!