

Cumin Dusted King George Whiting
with Celeriac Remoulade



gourmet organic herbs



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serves 4



8 king george whiting fillets
50g GOH Cumin Seeds

1 lemon
Salt and freshly cracked pepper

Roast Cumin seeds in a hot oven or dry frying pan for two minutes.

Grind the seeds in a mortar and pestle, and then sieve to achieve a fine powder. Sprinkle this over your fillets of fish and then season with salt and pepper.

Shallow-fry the fish for 30 seconds on each side and then serve on a bed of celeriac remoulade with wedges of lemon.

Celeriac Remoulade

1 large celeriac
1 egg yolk
1 tsp dijon mustard

2 tbsp lemon juice
Salt and freshly cracked pepper

Whisk egg yolk, mustard, lemon juice and salt and freshly cracked pepper together.

Slowly add the olive oil in a light drizzle action, while continuing to whisk the mixture until you get the consistency of a light mayonnaise.

Cut celeriac into very thin slices and then cut into very thin strips again.

Combine the celeriac with the mayonnaise.



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