

# Sand whiting with Serrano jamon & sage



Serves 4

## Ingredients

4 sand whiting  
100g of serrano jamon  
1 bunch picked sage  
Extra virgin olive oil  
1 lemon

## Method

Fillet and pin bone the fish but leave the tail on so it is "hinged."

Gently fry the jamon and sage and spread evenly on the fish.

Tie with string and cook in a 180°C oven for 4 to 5 minutes.

## To Finish

Finish with a glug of extra virgin olive oil, lemon, a few chips and a nice garden salad.

*Perfectly matched with our  
'Free Run' Verdelho*



**the cellar**  
RESTAURANT

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