



Crispy Barramundi and Chimichurri sauce



DIFFICULTY: EASY



PREPARATION TIME: 30



COOKING TIME: 20



SERVES: 4

Ingredients

Chimichurri sauce

¼ bunch parsley, leaves removed and chopped

2 tbsp fresh oregano, leaves removed and chopped (if unavailable, use 1 tbsp dried)

2 Birdseye chilli, halved (remove the seeds if you do not like it too hot) and finely cut

Zest of 1 lemon

2-4 cloves garlic, crushed

80 ml olive oil

40 ml red wine vinegar

Salt and pepper

Barramundi

4 x 250 g Barramundi fillet skin on

Salt and pepper

4 tbsp olive oil

Notes

Method

To begin your Crispy Barramundi and Chimichurri sauce, pre heat oven on [CircoTherm®](#) intensive to 275°C.

To make the Chimichurri sauce place the parsley, oregano, chilli, lemon zest, garlic, olive oil, red wine vinegar and salt and pepper into a small bowl.

Stir until well combined. This process can also be done with a mortar and pestle. Set aside.

Season the barramundi liberally with salt and pepper, in particular the skin.

Line a [universal tray](#) with baking paper. Add 1 tablespoon of olive oil onto the tray for each piece of barramundi and sit the fish (skin side down) directly on top of each puddle.

Place the tray in the oven on level 1 and cook for 12 minutes. Remove from oven, top the crispy barramundi with Chimichurri sauce and serve immediately.