

Filet de perche with bacon

HdeH recipe

Serves: 2

2 filet de perche with skin
Butter spray
4-5 bacon slices
Rosemary sprigs
Kosher salt and pepper



Photography: Henri T. de Hahn

1. Heat oven to 450F
2. Spray butter in a baking pan and let heat up
3. Lightly salt and pepper filet (as the bacon will deliver the necessary saltiness), and cover with bacon slices (do not wrap fish otherwise the bacon will not fully cook when overlapped).
NOTE: To cover only on the top of the fish
4. Set in oven and cook till fish is nicely white
5. Broil dish if bacon is not yet done (monitor carefully so that dish does not burn or end up in flames)
6. Serve with other accompaniments