

Recipe Outlines for Toothfish Fillets

- **BBQ Toothfish:** (portion from the fillet) marinade of olive oil, parsley, coriander leaves, chilli, turmeric, lemon rind and garlic. Fish is rubbed with this marinade then barbecued. Serve with green leaf salad.
- **Toothfish Pasta:** cubes of toothfish, black olives, pancetta, baby green beans, red onion, mint leaves, lemon juice, olive oil and seasonings.
- **Toothfish Skewers:** pieces of toothfish threaded onto sticks of lemongrass with lime leaves. Ginger, sesame oil and light soy sauce dressing to serve. Served with rice.
- **Toothfish salad:** Pieces of toothfish pan-fried and served with a salad of flat-leaf parsley, orange segments, red onion slices, sweet basil leaves, pistachio nuts and cubed tomato. Dressing of olive oil, orange juice, salt and pepper. Cooked fish is served with the above salad.