



Rezepte aus der Behr Küche

Mini Romana Salad with Fried Fish



4
2 Mini Romana
1 red onion
2 tomatoes
8 kumquats
2 sprigs of basil
400 g red mullet fillets
with skin
Salt
Freshly ground pepper
1 tbsp. butter
Vinaigrette:
Juice of 2 limes
4 tbsp. sweet chilli sauce
4 tbsp. olive oil
Salt
Sugar

:

Trim the Mini Romana, wash and spin dry. Peel and slice the onions into thin rings. Trim and wash the tomatoes and cut into eight pieces. Wash the kumquats in hot water and cut into thin slices. Remove the basil leaves and wash. Rinse the mullet under cold water, dry with kitchen paper and season to taste on both sides with salt and freshly ground pepper. Heat the butter in a coated frying pan and first fry the mullet skin side down and then on both sides over a medium heat. Meanwhile, mix the lime juice, sweet chilli sauce and olive oil into a vinaigrette and season well with salt and sugar. Decoratively arrange the Mini Romana with the onion, tomatoes and kumquats on a plate and top off with the mullet fillets. Finally, drizzle with the vinaigrette and basil leaves.