




Product Spotlight: Pepe Saya Butter


Pepe Saya Buttery was started in 2010, with the dream of making a beautiful tasting Australian cultured butter and creating a shift towards using local butter. Their butter is batch churned from single origin cream, creating a natural and less processed product.



Ocean Trout with Olive Butter with Roast Potatoes

Potatoes roasted to crispy perfection, served with lemon zest green beans, fresh watercress and skin-on ocean trout with the most delectable kalamata olive butter.

 30 minutes

 4 servings

 Fish

Potato Perfection!

For perfect crispy roasted potatoes, boil chopped potatoes until tender. Drain well and allow to steam off for 5 minutes, then roast until golden and crispy!

Per serve: **PROTEIN** 37g **TOTAL FAT** 37g **CARBOHYDRATES** 56g

FROM YOUR BOX

| | |
|-----------------|-----------|
| BUTTER | 3 pieces |
| MEDIUM POTATOES | 1kg |
| KALAMATA OLIVES | 1 packet |
| GARLIC | 1 clove |
| GREEN BEANS | 250g |
| LEMON | 1 |
| OCEAN TROUT | 2 packets |
| WATERCRESS | 1 sleeve |

FROM YOUR PANTRY

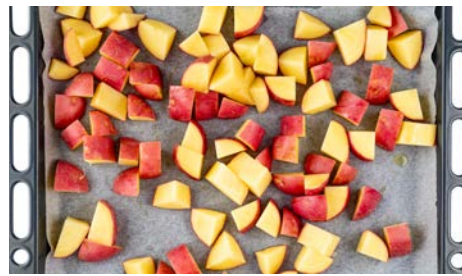
oil for cooking, salt, pepper

KEY UTENSILS

large frypan, oven tray

NOTES

Halve or third green beans if desired.



1. ROAST THE POTATOES

Set oven to 220°C and bring butter up to room temperature.

Roughly chop potatoes and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes, or until golden.



4. COOK THE TROUT

Coat trout in **salt and pepper**. Reheat reserved pan over medium-high heat. Add trout skin-side down and cook for 3-4 minutes until crisp. Flip and cook for 1-2 minutes on other side until cooked to your liking.



2. MAKE THE OLIVE BUTTER

Finely chop olives and add to a bowl along with crushed garlic and butter. Season with **pepper** and mix to combine.



3. COOK THE GREEN BEANS

Trim beans (see notes) and zest lemon. Heat a large frypan over medium-high heat with **oil**. Add beans and lemon zest to pan. Cook for 2-3 minutes until tender. Remove from pan (reserve pan) and season to taste with **salt and pepper**.



5. FINISH AND SERVE

Trim watercress and wedge lemon. Divide roasted potatoes, watercress and green beans among plates.



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