



Easy Whole Trout on the BBQ

RECIPE No.

3

Difficulty level:



Ingredients:

- 1 x Whole Freshly caught Eildon Trout
- Lemon (sliced)
- Olive Oil
- Herb Rub (available in the Produce Shop)
- Piece of Foil

Method:

1. Heat the BBQ plate.
2. Place your freshly cleaned fish on the piece of foil. Top with other ingredients and seal the foil to enclose.
3. Place the trout foil parcel straight onto the BBQ plate.
Cook approx. 5 mins each side, checking till cooked through.

* A free BBQ is available for customer use at the farm.
Other ingredients are available in the Produce Shop.

