

Dogfish with lemon and garlic - Cazón Marino

INGREDIENTS

2 thick fillets of dogfish* (ask for them to be skinned and cut into cubes)
3 cloves garlic
1 tablespoon olive oil
2 tablespoons lemon juice
parsley
flour
salt

***also known as Rock Salmon or Huss in the UK (there are other names)**

PREPARATION

Finely chop the garlic and parsley in a large bowl, place the fish, garlic and parsley into the bowl. Add the lemon juice, oil, salt and mix well

Cover and leave to marinade for up to two hours in the fridge

Once the fish has marinated, roll the cubes in the flour and fry in hot olive oil for about 10 minutes until cooked.

Serve with salad and bread.

Recipe provided by SpainGuides.com.

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