

Whiting Fillet in Paper Bark with Dill Mayonnaise

Recipe by Mark Olive



Ingredients

Paperbark

- 4 whiting fillets
- 60g butter, melted
- 10ml lemon myrtle oil
- Ground lemon myrtle to dust
- 12 lemon myrtle leaves
- 12 lemon slices

Dill Mayonnaise

- 250ml grape seed oil
- 1/2 bunch of dill
- 30g egg yolk
- 20ml white wine vinegar
- 20ml lemon aspen syrup
- 20ml lemon aspen juice
- 1 teaspoon dijon mustard

Method

Paperbark

- Preheat oven to 180 degrees
- Square off paper bark
- Soak in water and pat dry with kitchen towel
- Mix butter with lemon myrtle oil
- Brush wet paper bark with melted butter and lemon myrtle oil
- Dust with lemon myrtle
- Place fillet on bark, skin side down
- Brush fillet with more melted butter and lemon myrtle oil
- Top each fillet with 3 slices of lemon and 3 lemon myrtle leaves
- Wrap fillet with the bark and tie ends with string and loosely cover parcels with foil
- Bake in oven for 20-30 minutes
- Serve with dill mayonnaise

Dill Mayonnaise

- Blitz dill through the oil and strain through a muslin cloth
- Set aside
- In a bowl, whisk together the egg yolk, vinegar, lemon aspen syrup, lemon aspen juice and mustard
- Slowly incorporate the dill oil until emulsified
- Season to taste