



THE  
**RESIDENCES**

GLENARM SQUARE

Shane Delia Recipe

## SNAPPER 'MILANESE', PRESERVED LEMON AND FENNEL SEED BUTTER SHAVED BROCCOLI AND GREEN PEA SALAD

SERVES 4

### SNAPPER

4 x 150 gr snapper fillets, skin removed  
250gr panko bread crumbs  
3 eggs  
200gr plain flour  
7 gr salt  
10gr zaatar  
olive oil, for frying  
2 lemons, cut into wedges for plating.

1. Place each snapper fillet between cling wrap and with a meat mallet carefully bash the fish to an even, flat piece without having any holes in the fish.
2. In 3 separate mixing bowls, add the whisked eggs, the flour in the second bowl and the panko bread crumbs seasoned with the salt and zaatar.
3. Carefully dust each piece of fish with flour and then place in the egg wash, remove the fish from the egg wash and crumb with the panko and place on a plate, continue with the remaining pieces.

### PRESERVED LEMON AND FENNEL SEED BUTTER

200g unsalted butter, softened at room temperature  
15 gr preserved lemon (only skins), finely diced  
10g fennel seeds, toasted

1. Place butter in a mixing and add fennel seeds and preserved lemon.
2. Mix well and place in a container.
3. Keep in the fridge until required.

### BROCCOLI SALAD

1 whole head of broccoli  
200g fresh peas, blanched and chilled  
1/2 bunch flat leaf parsley, finely chopped  
35g pomegranate seeds  
20g toasted sesame seeds  
60g white raisins chopped  
50g toasted pine-nuts  
1 cup roasted walnuts, crushed  
Salt and pepper to taste

#### DRESSING

130g of tahini

100ml water

50ml lemon juice

2 cloves garlic crushed

5g salt

1. To make the dressing add all ingredients in a bowl and whisk until combined.
2. Set aside to be used later.
3. Shave or slice the broccoli finely using a mandolin or knife, separating the stalk from the buds. Add the remaining ingredients, reserving half the sesame seeds for garnishing.
4. Dress the salad liberally adding salt and pepper to taste.
5. Place salad in a bowl and drizzle some extra dressing over the top of the salad and sprinkle with remaining sesame seeds.

#### TO FINISH

1. Warm up a medium sized pan with a large drizzle of olive oil, once heated add in carefully the crumbed pieces of snapper cook for approximately 2-3 minutes or until golden.
2. Add a large spoon of the preserved lemon and fennel seed butter and flip over the fish, allow the butter to foam up and baste the fish with butter.
3. Once both sides are golden, remove from the pan and place onto a plate with paper towel to absorb excess oil.
4. In a large serving dish place the golden and crispy snapper, and in a large serving bowl place the broccoli salad, sprinkle with sesame seeds and serve.