

Pan Fried Fish with Almonds Recipe

Ingredients

- 400 gm fish fillets
- 20 ml oil
- 50 gm butter
- 1 egg
- 25 gm roasted sliced almonds
- 25 gm soaked raisins
- Flour to coat
- 10 ml lemon juice
- 10 ml Worcestershire sauce
- Parsley (chopped), for garnishing



Instructions

- Season fish with salt and pepper
- Coat the fillets with flour. Then dip them in beaten eggs
- Fry fish on both sides in hot oil until golden brown
- Mix lemon juice, Worcestershire sauce and pour it on the fish
- Sauté almonds in butter with raisins and parsley, and pour over fish before serving