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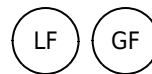
Cod & Fennel Papillote

Portions: 4 papillotes

Preparation: 20 minutes

Cooking time: 12 minutes

 4



Ingredients

1 turnip, peeled and sliced into very thin slices
4 fresh cod fillets (or other firm-fleshed white fish), skin removed
1 bulb fennel, thinly sliced
2 garlic cloves, thinly sliced
20 kalamata olives
 $\frac{1}{4}$ cup (60 ml) dried tomatoes, sliced
Fresh oregano leaves, to taste
 $\frac{1}{3}$ cup (80 ml) extra-virgin olive oil
Salt and pepper, generously

Steps

1. Preheat the BBQ (or grill), setting the burners on maximum.
 2. Cut out 4 sheets of parchment paper of approximately 18 in X 18 in (45 cm x 45 cm). Place on each papillote, $\frac{1}{4}$ of the turnip slices, drizzle with olive oil, salt, and pepper. Place the cod fillets on the turnip.
 3. Distribute $\frac{1}{4}$ of each of the other ingredients in the 4 papillotes topping it with a generous portion of oregano, olive oil, salt and pepper.
 4. Close the papillotes by joining the two outer sides together and then folding them back on themselves until the fish is secured. Fold the two ends to wedge them in the paper already closed in the center.
 5. Put the papillotes in a cast-iron pan, then on the BBQ grill.
 6. Cook for 10 to 12 minutes according to the thickness of the fish. Serve immediately!
- * If you do not have a cast-iron pan, use a baking sheet or any other container that is strong enough for the BBQ. Do not put the papillotes directly on the barbecue grill.