



Kurrajong Australian Native Foods

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Recipe by Lee Etherington

## Lemon Myrtle & Pepperberry Baked Barramundi

The simplest feature flavour for any fish but goes particularly well with wild-caught barramundi fillets or whole baby barramundi.

### Ingredients:

Plate sized Barramundi fillet per person  
Lemon Myrtle & Pepperberry Seasoning  
Butter  
Olive oil

### Method

Rinse the fillets and rub all over with a small amount of olive oil (or spray can)  
Sprinkle both sides with a small amount of seasoning  
Add a 1/2 teaspoon of butter (not margarine!)  
Wrap in foil and crimp ends  
Bake in 200°C oven for 15-20 minutes  
Serve with steamed veggies & seasoning to taste.  
The pepperberries will add purple flecks to the fish.

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