

Plaice with mozzarella slices



**Up to 30
min.**



Normal



Zubereitung

1. Cut into the plaice in the middle of the dark skin side lengthways and fold open the halves outwards.
2. Season the plaice with salt, pepper and lemon zest.
3. Place **GOLDSTEIG Mozzarella Slices** alternately with wild garlic and tomatoes on top and season again with salt, pepper and lemon zest.
4. Place the topped plaice on baking paper and cook in an oven at 140°C for about 30 minutes.

Zutaten



For 4 people:

- 4 plaice gilled without heads
- 2 packs **GOLDSTEIG Mozzarella Slices**
- 20 slices of preserved tomato quarters
- 20 wild garlic leaves or other herbs
- Salt, pepper
- Lemon zest

