










Baked Lemon Crusted Cote Hill White

Serves 4

Ingredients

-  4 Cote Hill White
-  50g panko bread crumbs
-  25g Vintage Lincolnshire Poacher (or Parmesan)
-  Zest and juice of 1 lemon
-  Salt & Pepper
-  2 tbsp Parsley
-  1 small egg beaten

1. Mix the breadcrumbs, lemon zest, half the lemon juice, Poacher, salt & pepper, and parsley together
2. Dip each Cote Hill White into the beaten egg then coat with the breadcrumb mixture. repeat this process if necessary
3. Bake in a preheated oven at 190°C/Gas mark 5 for 10-15mins. Serve with a peppery salad and the rest of the lemon juice.



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