



NASELLO ALL'ARANCIA

(HAKE À L'ORANGE)

Ingredients:

- 750 Gr. of hake fillets
- 3 Cloves of garlic
- 1 Orange
- 3 Anchovy fillets
- 3 Sage leaves
- Pepper
- 4 Tablespoons of breadcrumbs
- 2 Tablespoons sliced almonds
- Extra virgin olive oil

Directions:

Preheat the oven to 355 degrees Fahrenheit

Put 4 tablespoons of olive oil, the anchovies and garlic (minced) into a small saucepan. Over a low heat, cook until the anchovies melt.

Remove the orange peel (orange part only) and finely dice it. When the anchovies have melted add the diced orange rind, the juice of the orange and the sage, which has been finely diced. Mix well and turn off the heat.

Put a little oil on the bottom of a baking sheet. Add a sprinkling of breadcrumbs (about 2 tablespoons) and then add the fillets of hake and cover with the prepared sauce, a sprinkling of pepper and the remaining breadcrumbs.

Bake in hot oven for 20 minutes.

Just before serving, toast the almonds and put them on the fillets, serve hot