

FISH CROISSANT ROLL

2 personnes 30 minutes Medium

Ingredients

- 2 Croissant Rolls
- 1 onion
- 1 knob of butter
- 2 cod fillets
- Flour
- Cornflakes
- 1 egg
- 2 slices of cheddar cheese
- Salad
- 1 tomato
- Tartar sauce
- ½ lemon

Preparation

- 1- Preheat the oven to 180°C.
- 2- Mince the onion and fry it for a few minutes in a knob of butter.
- 3- Bread the cod with the flour, the beaten egg and finally with the crumbled cornflakes. Cook for a few minutes on each side in a non-stick pan.
- 4- In an ovenproof dish, place the open Croissant Rolls with a slice of cheddar cheese on each hat. Let them melt for a few minutes, keeping an eye on them.
- 5- Once out of the oven, spread the bottom part of the hot buns with the tartar sauce. Garnish with salad, tomato, breaded cod and finally, some fried onions
- 6- Sprinkle with a little lemon juice and close with the cheddar caps.

