

## Pan Fried Mulloway with Tomato Chutney & Grilled Croissant



*Recipe provided by Dan Sharp from Sharp Infusion.*

- 2 Mulloway fillets, skin and bones removed
- Olive oil for frying
- 1 croissant, cut into slices

*For the chutney...*

- ½ brown onion, finely chopped
- 2 cloves garlic, finely chopped
- Splash of olive oil
- 4 ripe tomatoes, chopped with cores removed
- ½ cup water
- 70ml white wine vinegar
- 2 tablespoons castor sugar
- Salt to taste
- freshly cracked black pepper

1. To make the chutney, add the onion and garlic to a small frying pan with olive oil, and begin to sauté over a medium heat. Once the onions softened and cooked through, add all the remaining ingredients.
2. Bring to a simmer, and cook until the liquid has reduced and chutney is thickened.
3. Chutney can now be served hot, or chilled and stored for later use.

*To finish off the dish...*

1. Season the mullo way fillets with a little salt, and set aside.
2. Heat a frying pan to medium heat. Once hot, add a splash of olive oil and then add the mullo way fillets. Once lightly golden, carefully turn fillets and repeat on remaining side.
3. Place the croissant pieces onto grill plate and toast lightly.
4. To serve, arrange croissant and mullo way fillets onto serving plates. Top with tomato chutney and a wedge of fresh lemon.