

Baked Cod with Caraway Seed

500 g (1 lb) cod steaks
Juice of 1 lemon
Salt and freshly ground black pepper
50 g (2 oz) butter
2 tsp caraway seed

Drizzle cleaned fish portions with lemon juice, season lightly, place in hot melted butter in the Remoska with the caraway seed and brown on both sides, approx seven minutes each side.

Serve garnished with chopped parsley or chives and parboiled fried potatoes.