



Mecklenburger Fischpfanne (Mecklenburg Fish Pan)

MECKLENBURG-WESTERN POMERANIA

Ingredients

1 kg of potatoes
500 g carrots
500 g onions
6 to 8 slices of bacon
butter for the mold
1 tsp dill
1 bunch of parsley
1 tsp horseradish
1 pike (or trout, perch)
Salt
Pepper
A pinch of sugar
1 bottle of table water

Method

Dry fish, season with salt and pepper. Cut the onions into rings, chop the dill and parsley. Put some of the onions, herbs and horseradish inside the fish for the filling.

Cut the peeled potatoes into slices and the cleaned carrots into thin slices.

Rub a larger roasting pan with butter and place wafer-thin slices of bacon on the bottom. Put a layer of potatoes on top, and then carrots, then onions, pour a cup of water and a little salt and pepper. Sprinkle some chopped parsley and dill on top.

Bake the dish in the oven at around 200° C for 20 minutes.

Then place the stuffed fish on top of the potatoes and pour a cup of water over them. Now cook for another 30 minutes with the lid closed.

Bon appétit!



Wine Recommendation

Strong wines go best with smoked, grilled or fried fish dishes, such as Chardonnay, Pinot Gris, Silvaner, red wine such as Pinot Noir and light white wines.