

## ***Whole roast black bream with potatoes & olives***

Roasting the fish along with the potatoes means all the lovely flavours mingle

Serves 2

### Ingredients

- 400g new or small potato
- large handful small black olives
- 1 garlic clove, chopped
- large bunch flat-leaf parsley, leaves roughly chopped, stalks reserved
- 2 tbsp olive oil
- zest half a lemon
- 1 whole black bream, about 450g/1lb, scaled, gutted, head on
- small glass white wine



### Method

- Heat oven to 220C/fan 200C/gas 7. Cook the potatoes in boiling water for about 10 mins, cut into thick slices, then cool. In a bowl, toss the potatoes with the olives, garlic, half the chopped parsley, half the olive oil, the lemon zest and salt and pepper. Tip this mix over the bottom of a medium gratin dish.
- Season the fish and place the parsley stalks in the cavity. Lay the fish on top of the potatoes and drizzle with the rest of the olive oil. Bake for 15 mins until the potatoes start to crisp up around the edges. Pour the wine over, then return to the oven for 10 mins more until the potatoes have browned and the fish is cooked.
- Remove the dish from the oven, scatter over the rest of the parsley and bring the dish to the table. When you serve up, don't forget the lovely white wine juices in the bottom of the dish. Delicious with a simple bowl of spinach or fresh steamed asparagus.

This recipe was taken from BBC Good Food - [Whole roast bream with potatoes & olives](#) By [Barney Desmazery](#)

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