

For these and other
delicious recipe ideas
using the Il Granino range
of Breads & Rolls,
check out our website at

www.ilgraninobakery.com.au



BAKING THE
Difference.

BLACKENED FISH BURGER WITH CREOLE RELISH AND GREENS

Made with Il Granino Potato Bun

Spice up your burger night with this mouth watering Creole classic. Whip up the Creole Relish in advance then the rest of the burger will come together in no time.

INGREDIENTS

4 Potato Buns, Halved & Insides Toasted
4 x 150g Fish Fillets
8 Tsp Cajun Spice Mix
4 Tbsp Mayonnaise
Baby Coz Leaves
Fresh Tomato Sliced
Red Onion Slices
Olive Oil

Creole Relish (makes 1 ½ cups)

170g Kalamata Olives, Pitted
170g Pimento Stuffed Green Olives
2 Garlic Cloves, Minced
80g Roasted Red Peppers
3 Tbsp Parsley, Minced
2 Tbsp Extra Virgin Olive Oil

METHOD

Combine Creole Relish ingredients in a food processor and pulse until pieces are small enough to spread. Relish can be stored in the fridge for up to 1 month. Creole relish makes a great gift.

Pre-heat oven to 200°C. Dust each fish fillet with 2 tsp of cajun spices. Place fish on a lined baking tray, drizzle with oil and cook for 10-12 minutes.

ASSEMBLY

Spread mayonnaise across base of burger bun. Dollop a generous amount of Creole Relish. Top with baby coz, sliced tomato and red onion. Add blackened cajun fish and sandwich together with potato bun tops.



RECIPES DEVELOPED BY



Scan the QR code with
your phone to watch
videos of some delicious
recipes you can try!