

Baked Fish & Potatoes with Oregano & Lemon Mayo



Serves 4 Prep 15 mins

Cooking 35 mins

Easy

Ingredients

4 large all-purpose potatoes (or use Parmentier potatoes)
Olive oil & salt
Dried oregano
4-6 fillets or pieces of white fish, about 80-100g each

For the mayonnaise

2 egg yolks
175-220ml olive oil or vegetable oil, or a mix of both
Lemon juice
Dried oregano

1. Peel the potatoes, cut them into 2cm cubes and spread them out in a large roasting tin. Add olive oil, salt & dried oregano, toss thoroughly so all the cubes are well coated, then bake in a 200C,180C fan, gas 6 for 25 mins, turning the cubes once or twice, until the potatoes are golden & almost cooked or use Parmentier potatoes.
2. Lay the fish fillets on top of the potatoes, sprinkle with salt and oregano, zigzag with olive oil and return to the oven for eight to 10 mins more, or until the fish is cooked or cook separately.
3. While the potatoes and fish cook, make the mayonnaise. Whisk the yolks in a heavy bowl, then add the oil in a thin stream, whisking constantly until thick. Alternatively, use an immersion blender in a tall vessel to blend the yolks and oil until they form a thick emulsion. Add salt, lemon juice & oregano to taste. Serve alongside the fish and potatoes with say, roasted baby courgettes.