

# ROAST FISH WITH PANCETTA, MUSHROOMS & PIPIS

**Prep + cook time: 45 minutes Serves: 4**

## Ingredients

|  |  |
|--|--|
| 800g (1½lb) barramundi, cleaned              | 2 cloves garlic, crushed                                       |
| 1 small lemon (65g), sliced thinly           | 1 fresh long red chilli, sliced thinly                         |
| 2 tablespoons olive oil                      | ½ cup (125ml) dry white wine                                   |
| 200g (6½oz) piece pancetta, cut into lardons | 2 cups (500ml) vegetable stock                                 |
| 200g (6½oz) small swiss brown mushrooms      | 50g (1½oz) butter  |
| ⅓ cup (65g) caperberries, large ones halved  | 500g (1lb) pipis or pot-ready clams, drained, rinsed (see tip) |
|  | 250g (8oz) yellow grape tomatoes                               |
|  | ¼ cup fresh flat-leaf parsley leaves                           |

1. Preheat oven to 200°C/100°F.
2. Pat fish dry with paper towel; season inside and out. Place lemon slices inside fish cavity; place in a large roasting pan.
3. Heat oil in a large non-stick frying pan over medium heat. Add pancetta; cook for 4 minutes or until dark golden. Move pancetta to one side of pan. Add mushrooms; cook, stirring, for 3 minutes or until golden.
4. Add caperberries, garlic and chilli; cook for 30 seconds or until fragrant. Add wine; cook, shaking pan gently to mix, for 1 minute or until alcohol reduces. Add stock and butter; bring to a simmer. Pour stock mixture over fish; roast for 10 minutes or until fish is almost cooked through.
5. Place pipis or clams and tomatoes around fish; roast for a further 8 minutes or until pipis or clams open.
6. Scatter parsley leaves over fish mixture; serve.

## Serving suggestion

Pot-ready clams have already had sand purged from them and require no preparation. To purge clams yourself, place them in salted water (allow 30g/1oz sea salt to 1 litre/4 cups cold water) for several hours, then remove from water carefully; do not drain in a colander as you may add the sand back to the clams.

## Seafood swap

Replace whole barramundi with snapper, whiting or red mullet fillets, then add to the pan with the pipis or clams in step 5.

