



## HAKE EN PAPILOTE WITH OVEN ROASTED TOMATOES & HOMEMADE TAPENADE

Serves 4

### Ingredients

<p><b>Fish</b>  olive oil for brushing  2 tbsp finely chopped basil leaves  4 x 200gm hake fillets, boned &amp; skinned  salt &amp; pepper  4 x 40cm (15inch) squares of greaseproof paper and tinfoil</p>	<p><b>Tapenade</b>  75gm pitted black olives  4 anchovy fillets  tbsp capers  3 garlic cloves  75ml olive oil  black pepper</p>
<p><b>Oven Roasted Tomatoes</b>  750gm ripe plum tomatoes  tbsp coarse sea salt  1 tsp thyme leaves</p>	

### Directions

1. Pre heat the oven to 240°C, cut the tomatoes in half and place them cut side up on a lightly oiled shallow roasting tin. Sprinkle over the sea salt and thyme leaves and some pepper and roast for 15 minutes. Lower the oven to 150°C and roast for another 1½ hours. Remove and leave to cool. These can be done in advance.
2. Put a foil square on top a paper one and lightly brush with oil. Place three pieces of tomato in the centre, sprinkle with chopped basil and top with a fillet of seasoned hake. Fold the paper over to cover the fish and so the edges line up. Starting at one end of the opening fold over about 1cm of the edge to seal the fish inside. When the opening is sealed all the way around go around again to make an even tighter seam. Put the parcels on a baking sheet and bake at 240°C for 15 minutes.
3. Prepare the tapenade in advance.
4. Put the olives, anchovies, capers and garlic in a food processor and pulse three or four times. Turn on the processor and add the oil in a slow steady stream. Add the black pepper to taste. (Tapenade can keep in the fridge in a sealed jar for up to 3 months)
5. Serve the papillotes on a warm plate and slit them open to release the aromas and spoon around some of the tapenade.