

Saithe Delight

by Mowi

These tail pieces of saithe, from MSC certified sustainable fisheries in the north-east Atlantic Ocean, are available in two different sizes. They have been coated with a fine flour coating on the bottom, then marinated on the top with a lemon & parsley marinade. The fine flour coating protects the delicate fish flesh and adds just a bit of crisp, while the texture of the fish remains visible on the top side of the product. This results in a restaurant quality product and a multi-faceted taste sensation. Quick and easy to prepare in the oven, pan of airfryer, Saithe Delight is a delicious and convenient meal centre.



Koolvis 'Delight' 

Lieu noir 'à la minute' 

Seelachs 'Delight' 



Product Information

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| Scientific name: | <i>Pollachius virens</i> |
| Origin: | Caught in the north-east Atlantic Ocean (FAO 27) |
| Sustainability: | MSC certified |
| Composition: | Tail pieces of saithe with a light flour coating, pre-fried and marinated on the top |
| Range: | Lemon & Parsley |
| Product weight: | 140-160g, 160-180g |
| Shelf life: | Frozen -18°C: 18 months |

Preparation - from frozen

