

Recipe:

Ingredients:

- * 800 g Turbot
- * 1 Lemon
- * Fresh herbs
- * Salt
- * Pepper
- * 1 kg Coarse salt
- * Extra virgin olive oil
- * 5 Eggs

Steps:

1. Clean the turbot from the scales and fins, open the stomach and remove the insides, wash and dry the a
2. Mix the egg whites, add the grated lemon zest and its juice to the coarse salt and stir in the egg whites.
3. Place a layer of salt-egg mixture on a tray, place the turbot on top and cover with the remaining mixture.
4. Once covered, bake the turbot.
5. Once the cooking is complete, allow the turbot to rest for 10 minutes, then remove the sea salt crust, flu