

# Cod fillet with Seaweed & Olive Tartare



2 people



10 min preparation time

30 min cooking time

## All ingredients

**1 jar of 100g** of la belle-iloise Brittany Seaweed and Olive Tartare  
**450 g** of baby potatoes  
**1 fillet** of Cod  
Fresh herbs (thyme, rosemary, mint, etc.)  
Salt, pepper and olive oil

## Steps

- 1- Cut the baby potatoes
- 2- Place them in a dish, then season with salt, pepper and a drizzle of olive oil. Mix to coat them well, then sprinkle with fresh herbs
- 3- Bake the potatoes at 180°C for 20 minutes
- 4- Remove the dish from the oven, add the cod fillet on top of the potatoes
- 5- Return to the oven for a further 10 minutes, still at 180°C
- 6- When removed from the oven, add a few spoonfuls of seaweed tartare to the cod to give it a hint of the sea