

Golden Topped Cod

4 cod steaks
2 oz marg
1 small onion
1 oz fresh white breadcrumbs
4 oz grated cheese
Salt and pepper
1-2 tablespoons milk
Garnish of tomato wedges

1. Season the fish and place in a dish.
2. Melt the marg and fry the onion for 4-5 mins without browning. Remove from the heat, stir in the breadcrumbs then the cheese. Season.
3. Pile the mixture on top of each cod. Pour a little milk round the fish.
4. Place tomatoes round the edge if liked.
5. Cook at 200 deg C for about 30 mins.