

# FISH CROISSANT ROLL

2 personnes

30 minutes

Medium

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## Ingredients

- 2 Croissant Pastry Buns
- 1 onion
- 1 knob of butter
- 2 cod fillets
- Flour
- Cornflakes
- 1 egg
- 2 slices of cheddar cheese
- Salad
- 1 tomato
- Tartar sauce
- ½ lemon

## Preparation

Preheat the oven to 180°C.

Mince the onion and fry it for a few minutes in a knob of butter.

Bread the cod with the flour, the beaten egg and finally with the crumbled cornflakes. Cook for a few minutes on each side in a non-stick pan.

In an ovenproof dish, place the open Croissant Rolls with a slice of cheddar cheese on each hat. Let them melt for a few minutes, keeping an eye on them.

Once out of the oven, spread the bottom part of the hot buns with the tartar sauce. Garnish with salad, tomato, breaded cod and finally, some fried onions.

Sprinkle with a little lemon juice and close with the cheddar caps.

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