## Yellowfin sole Delight

## by Mowi

Natural yellowfin sole fillets, caught in the north-east Pacific Ocean, coated with a fine flour coating on the bottom and 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, Yellowfin sole Delight is a delicious and convenient meal centre.



Pacifische schar 'Delight'



Limande du Nord 'à la minute'



Pazifische Scholle 'Delight'





## **Product Information**

Scientific name: Limanda aspera

Origin: Caught in the north-east Pacific Ocean (FAO 67)

Sustainability: MSC certified

Composition: Natural yellowfin sole fillets with a light flour coating,

pre-fried and marinated on the top

Range: Lemon & Parsley

Product weight: 125q

Shelf life: Frozen -18°C: 18 months

## Preparation - from frozen





