



### Falksalt Crystal Flakes Citron

These light flakes add a burst of bright lemon flavor to everything from fish and vegetables to ice cream and chocolate. Bake, cook or just top off your favorite dish before serving. Be daring!



### Ingredients

Serves 2

- ◆ Olive oil
- ◆ Falksalt – Citron
- ◆ Fresh ground pepper
- ◆ One whole pompano, cleaned
- ◆ Fresh thyme sprigs

### Instructions

1. Preheat oven to 425 degrees.
  2. Lightly slick a rimmed baking sheet with a thin film of olive oil.
  3. Sprinkle Citron Falksalt on the pan in the area that your fish will take up. Place the fish on top of the salted area. Rub some olive oil inside the fish cavity. Place in the thyme sprigs.
  4. Slick the top of the fish with some olive oil and very lightly sprinkle more Citron Falksalt and fresh ground pepper on top.
  5. Place in the oven on the top shelf and roast for 10 minutes per inch of thickness of your fish.
- \* Serve with LOVE and enjoy!
- \*\* TIP: Use the same method for fillets of flounder, but since the fish is thinner, do not salt the top. Only salt the bottom.

### Notes

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