**MARINATED ATLANTIC WOLFFISH SKEWERS WITH OVEN-BAKED ZUCCHINI**

*Ingredients*

(Serves 4)

800 g fileted Atlantic wolffish

3 T oil

1 T lemon juice

Pepper

2-3 T finely chopped dill

2 large or 4 small zucchini

8-10 spring onions, incl. some of the green tops

30 g butter

6-8 tomatoes

Salt

Dried green peppercorns

10-15 coarsely chopped black olives

*Sauce:*

3 dl whipping cream

1/3 fish bouillon cube

2 T dry vermouth

100 g peeled, finely chopped carrots

**Instructions**

Cut the fish into bite-sized pieces and put them on skewers.

Whip the oil and lemon juice together, season with pepper, and add the dill.

Pour the marinade over the fish pieces and let them marinate in the fridge for at least 4-5 hours, preferably overnight. Turn the skewer over once in a while.

Split the zucchini, hollow them out, and chop the zucchini flesh.

Scald and skin the tomatoes, press the liquid and seeds out, and chop the tomato flesh.

Chop the cleaned spring onions and fry them for a few minutes in butter in a pan.

Add the tomato and let the liquids evaporate.

Add the zucchini flesh and chopped olives and season with salt and pepper.

Fill the zucchini with the tomato mix.

Place them side by side in a greased ovenproof pan. Put the pan in a pre-heated 200°C oven for 10 minutes.

Place the fish skewers on top of the zucchini and cover the pan with greased foil.

Leave the pan in the oven for an additional 20-25 minutes.

Bring the cream for the sauce to the boil together with the remaining ingredients. Cover and let simmer at low heat for 12-15 minutes.

Puree the sauce in a blender, season with salt, and serve with the fish and zucchini accompanied by bread or potatoes.