



## WHOLE ROASTED FISH WITH WILTED SPINACH AND GARLIC

1 Branzino (Or Tai Snapper,  
Bass or similar fish)  
2-3 lbs kosher salt  
12 juniper berries  
2 egg whites  
4 thyme sprigs  
1 lemon  
Water  
1 lb spinach, washed and stemmed  
2 cloves garlic, finely chopped  
Salt and pepper



- From a “cold” oven, start the heating process by using the Hearth Burner on “HIGH” and the Log Burner at a “Medium” setting.
- Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven faster.
- After this quick heat stage, turn all controls to “LOW” setting so you do not over heat the Hearth or the Top Radiant Stone.
- Rinse the fish thoroughly. Slice the lemon and stuff the fish with lemon slices and thymes sprigs.
- Line a rimmed baking sheet with a piece of foil. Combine salt, water, egg whites and Juniper berries in a metal bowl and mix until it's the consistency of wet sand.
- Spread half the salt mixture on the prepared baking sheet in a rectangle just larger than the fish.
- Place the stuffed fish on the rectangle of salt. Pat the remaining salt mixture over the fish to cover completely.
- Bake the fish in the pizza oven for 30 minutes.
- Remove from the oven and let cool for 2 minutes.
- Using a large spoon, rap all around the edge of the salt crust to loosen it. Remove the salt top and carefully remove the skin. Wipe away any stray salt.
- Use an offset spatula to remove the top fillet from the bones and transfer to a warmed serving plate. Use the spatula to lift away the bottom fillet and place it on the plate.
- Gently scrape off the herbs and lemon slices. Plate the fish and squeeze a little lemon juice over the fish.
- Heat oil in a large skillet over medium-high heat.
- Add garlic and stir until golden, about 30 seconds. Add spinach in batches, if necessary, and toss until just wilted, 2 to 4 minutes.
- Season with salt and pepper. Serve with fish.