

# Recipes from St James's

Many of us spent time during the lockdown baking, perhaps going back to recipes that have been handed down through the generations. Some of our favourites have now been brought together in a recipe booklet.

The book is for sale at £10, with profits going to church funds. To order online go to <http://bit.ly/StJrecipes>, or contact Gwynneth Lloyd (020 8943 0709) or Nick (020 8941 6003) to pay by cash or cheque.

There are 72 recipes altogether and the money raised will go to church funds and help us continue our charity support.

The books will be available from 1st November and Gwynneth is happy to deliver copies.

## Sea Bass baked in parchment (Example recipe)

Very good with sautéed new potatoes and/or salad  
Serves 2

### Ingredients:

2 sea bass, cleaned and scaled  
1 tbs olive oil – approx  
4 fresh bay leaves  
2 sprigs of thyme  
6 thin slices of lemon  
about 2 tbsp dry white wine (or freshly squeezed lemon juice)  
sea salt and freshly ground black pepper  
baking tray and baking parchment



### Method

1. Cut 2 large pieces of parchment to wrap each fish very loosely
2. Brush the parchment with a little olive oil
3. Season inside the fish with the sea salt and black pepper
4. Put 2 bay leaves in each one together with the thyme and lemon slices
5. Place each fish on the large pieces of parchment, sprinkle with the white wine (or lemon juice)
6. Fold over the paper loosely and fold the edges tightly together to seal
7. Place both packages on a baking tray in pre-heated oven at 190C (375F) for 20 minutes

Serve immediately (you can open the packages at the table if desired)