



## *Cream Dory with Coffee Butter*

### INGREDIENTS

- 1 kilo *SEAKING Unseasoned Pangasius Fish Fillet* (cream dory fillet)
- 1 table spoon calamansi juice
- 1 table spoon instant coffee powder
- 1/4 cup butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

### COOKING PROCEDURE

Switch on oven broiler. In a bowl, combine *calamansi* juice, coffee, butter, garlic powder, salt, and pepper. Brush both sides of fish fillets generously with the coffee mixture. Broil one side for 5 minutes in the oven. Then flip the fish and brush again with the mixture. Broil this side for another 3 to 4 minutes. Brush with the coffee mixture one last time before serving.