

2 trote già pulite
2 fette di pane secco
la scorza di 1 limone
1 cucchiaino di timo
1 pizzico di sale
olio leggero di semi

A close-up photograph of two fresh rainbow trout fish resting on a light-colored wooden cutting board. The fish are positioned horizontally, one slightly above the other. They have silvery scales with a prominent iridescent rainbow sheen along their sides. Their eyes are large and clear, and their mouths are slightly open, revealing pinkish-red interiors. A small sprig of green rosemary is visible in the bottom left corner, and a small metal mesh strainer is partially visible in the bottom right corner.

Splendide!

La trota al forno al cartoccio con limone è una ricetta facile e gustosa da accompagnare a patate e verdure.