

# Icelandic Baked Fish

## Ingredients

- 1 Tbsp. butter
- 1.5 to 2 lbs cod fillets
- salt & pepper to taste
- juice from 1 lemon
- 6 oz Havarti cheese, grated
- 1 cup whipping cream
- 1 Tbsp. Dijon mustard
- 1/2 cup plain breadcrumbs

## Directions

Preheat oven to 350°F. Butter a baking dish.

Place the fish on the baking dish. Season with salt & pepper. Drizzle with lemon juice.

Top fish with the cheese.

In a medium bowl, mix together the cream and the mustard. Pour mixture on the fish. Sprinkle breadcrumbs on the fish. Bake for 35 minutes.

<http://www.marga.org/food/int/iceland/fish.html>