



Almond Crusted Walleye

Walleye

1	pound	Walleye fillet, 4-6 ounces each
½	teaspoon	Kosher Salt
½	teaspoon	Black pepper, ground
½	cup	Flour, all purpose
4	fluid ounce	Egg wash
8	ounce	Almond Breading
2	tablespoon	Olive oil

Almond Breading:

½	cup	Almonds, sliced raw
2	cup	Japanese bread crumbs

To prepare breading, place the almond and breadcrumbs in a food processor and pulse to combine. Transfer to a shallow bowl. Pour the flour onto a plate. Whisk 1 egg with 2 tablespoons of water together in a separate shallow bowl.

Liberaly season the walleye on both sides with salt and pepper. Dredge in the flour and shake off any excess. Dip in the egg wash, then coat on all sides with the almond breading.

Place a large, nonstick sauté pan over medium-high heat and add the oil. When the oil shimmers, add the walleye and cook, turning once, for 3 to 4 minutes on each side, until golden brown on the outside and no longer pink on the inside.

Serve immediately, accompanied by your choice of sides.

Serves 4.