



Baked whole fish

1. Take one whole fish about 1 kg and make several incisions in the skin.
2. Rub the fish with **Italian Spice mix** - outside and inside. Add coarse salt, olive oil and the juice of one lemon.
3. Optionally add fresh dill and sliced lemon inside the cavity.
4. Bake in a preheated 180°C oven for about 25 minutes or until ready.

Stuffed pasta shells

1. In 2 tbsp oil heated to medium, saute 3-4 finely chopped garlic cloves for 1 minute.
2. Add **1-1.5 tbsp Italian Spice mix** and stir.
3. Add 300g spinach, season with salt and pepper and cook 3-4 minutes.
4. Pour the spinach in a bowl and let it cool. Then mix well with 450g ricotta, some olive oil and grated parmesan cheese.
5. Boil pasta shells for $\frac{3}{4}$ of the instructed time on the package.
6. In the meantime, make a tomato sauce with some olive oil and garlic and finish with fresh basil leaves.
7. Fill the pasta with the spinach mixture and arrange in a baking tray. Spread a layer of tomato sauce, grate more parmesan cheese and pour some olive oil.
8. Bake in a preheated 200°C oven for 20-25 minutes until golden on top.