**Baked Trout**

Fish has a delicate aroma of garlic, dill and parsley. The meat is tender and juicy, full of health.

**Components:**

4 trouts

2 lemons

12 cloves of garlic

bunch of dill

bunch of parsley

2 tablespoons of butter

salt

pepper

baking paper

**Preparation:**

1. Heat the oven to 200 degrees.

2. Wash the fish thoroughly, both outside and inside. Carefully dry with a paper towel.

3. Cut one lemon into thin slices, the other into cubes with a side of about 1 cm.

4. Lay each fish on a large piece of paper (so large, because it could then be wrapped in it). Slightly salt (also inside). Inside, put pieces of lemon, unpeeled garlic cloves, a few sprigs of dill and parsley.

5. Put 3-4 lemon slices on the fish and half a tablespoon of butter in small pieces. Add pepper.

6. Wrap the fish in paper.

7. Put on a baking tray and place in a hot oven. Bake for 12-15 minutes. Remove, unfold the paper, decorate the fish with dill sprigs.

8. Serve with white bread or baked potatoes.