

## **Fish Roll Ups**

### **Ingredients**

Petrale sole fish  
Shrimp meat  
Gruyère cheese  
Olive oil

### **Utensils**

baking dish  
spatula  
cheese grater

Preheat the oven to 350°. Oil the baking dish with olive oil. Grate the cheese. Lay the fish out flat, and place some shrimp meat in the center along with some grated cheese. Roll the fish around the filling. Place the fish in the baking dish seam side down. Sprinkle with some more grated cheese. Place in the oven and bake for 18 minutes, then broil for 3 to 5 minutes. Serve hot.

**Note:** Dover sole may be substituted if Petrale sole cannot be found, but Petrale sole has a richer flavor.