



BRILL

WHOLE GUTTED



BRILL

WHOLE GUTTED

A moist fish with a delicate texture and flavour.

Scientific name

Colistium guntheri

Availability

Caught year-round.

Average weight

1.5-2kg (up to 6kg)

Average length

23-40cm (up to 90cm)

Shelf life

24 months

Keep frozen

at -18°C (0°F) or below.

Nutrition information

Not Available

Sustainability

Flatfish are managed by the Quota Management System (QMS).

The annual catch limit for flatfish has varied from 5,409 to 6,670 tonnes since 1986. Stock abundance of flatfish can vary markedly in response to environmental variation. Accordingly, catch limits may be changed frequently to respond to these fluctuations.



Cooking methods

Brill has a flesh similar to Turbot with a delicate texture and flavour. The flesh is apricot or white and whitens upon cooking. Brill is ideal for any flat fish recipe. They are a great fish cooked on the bone and the fillets are best pan fried or baked.



Product details

Each fish is individually wrapped.

Grades

A: 175-250g	E: 500-600g
B: 250-325g	F: 600-700
C: 325-400g	G: 700-800g
D: 400-500g	H: 800g+

Carton weight

10kg



Learn more at
www.talleys.co.nz

