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heads, then I pull out the bones. Ah mais oui, ça c'est tou-jours de - lish.

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Les pois - sons, les pois - sons, hee - hee - hee, haw - haw - haw! With the clea-ver I

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hack them in two. I pull out what's in - side and I serve it up

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fried. God, I love lit - tle fish - es, don't you? Here's some-thing for

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tempt-ing the pal - ate, pre - pared in the clas - sic tech - nique.

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First you pound the fish flat with a mal - let. Then you slash through the

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skin, give the bel - ly a slice. Then you rub some salt in... 'cause that

dolce

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makes it taste nice.

mp rit.

Energetic