

made —TO— MATCH

Ingredients

The Salsa

- 4 Roasted Red Capsicums (skin and seeds removed, diced)
- 1 Red Onion (diced)
- 1 Garlic Clove (minced)
- 2 or 3 Red Chillies (minced)
- 2 Tbl Sherry Vinegar (or similar)
- 3 Limes (juiced)
- 1/2 cup Olive Oil
- 1 cup Coriander Leaves and Stems (rough chopped)
- Flakey Sea Salt and Freshly Cracked Black Pepper

The Fish

- 1 Whole Snapper - 2kg (Boned and Butterflied)
- Flakey Sea Salt and Freshly Cracked Black Pepper
- Handful of Coriander Stems
- 1 Lemon (sliced)
- 1 Lime (sliced)
- Metal or Bamboo Skewer
- Canola Oil
- Roasted Capsicum Salsa

To Serve

- Lemons and Limes

Preparation

The Fish

Preheat BBQ flattop to medium/high heat. Lay out the snapper skin side down on a clean bench. Season the exposed fillets with sea salt and fresh black pepper. Layer one half of the snapper with coriander and sliced lemon and limes, then fold the other half over to cover. Using a metal or bamboo skewer, thread through the belly flaps of the snapper to seal in the herbs etc.

Cooking method

The Salsa

Toss your roasted red capsicum, red onion, garlic and chilli into a mixing bowl. Pour in sherry vinegar, lime juice and olive oil, then stir to combine. Lastly add freshly chopped coriander and season to taste. Refrigerate until required.

The Fish

Season the outside skin of the snapper, add a little cooking oil to the flat top grill before laying your snapper on the heat. Cook one side of the snapper until golden around the edges, about 6 to 7 minutes, then carefully turn snapper onto its other side. Once turned, cover the snapper with the lid of the BBQ or alternatively place an upside down roasting dish over the snapper and cook for another 7 minutes or so.

Gently remove snapper from BBQ and lay onto a large serving platter, spoon over the roasted capsicum salsa and garnish with half lemons and limes for squeezing.

Serving suggestions

Accompany with cooked new potatoes and crisp green salad.

Cheers!

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