

Breco Seafood Braai Competition

Orange Glazed Masala Snoek

By Rashika Harduth



[Watch the submitted recipe video](#)

Seafood: Breco Braai Snoek

Serves: 4

Preparation time: 10 mins

Cooking time: 10-15 mins

The story

This recipe is inspired by Mom's aversion to lemons. My favourite twist on a traditional South African snoek is my orange and masala glazed braai snoek, bringing together two things that feel like home to me, the smokey flavour of a proper Mzansi braai and the warm, fragrant spices of our Indian South African kitchen.

Then everyone gathers around the braai, bottles clinking, the laughter & warmth, not only arising off the coals, but lit in our chests.

More than snoek, a little taste of who we are, proudly South African, proudly Indian, always better shared around a fire.

Ingredients

- 1 Breco Braai snoek
- 3 Tbsp butter
- 1-2 Tbsp crushed garlic
- 1 tbsp mixed masala
- 1/3 cup mixed fruit jam
- 2 Tbsp Chicken stock granules
- Juice of half an orange/orange slices
- Thyme, few onion rings
- Salt and pepper to taste

Method

1. Mix the butter, garlic, masala, jam, and stock granules in a small saucepan.
2. Stir well to make sure everything is mixed well and bring to a boil on a stove top until glaze has thickened enough to coat the back of a spoon (this should take 3-5 minutes)
3. Pat dry the snoek on both sides, apply salt and pepper.
3. Spoon the glaze onto the flesh of the snoek, layer onions rings and thyme, and braai skin side down, over a layer of orange slices, on moderately hot coals, brushing the remaining glaze onto the snoek every few minutes.