HAKE YEAH!
BRAAI HAKE BURGERS

Serves 3 | Prep time: 20 min | Cook time: 15 min



Charlotte's seafood answer to the boerewors roll: braaied hake in garlic-buttered sourdough with tartare, chakalaka and coriander.

RECIPE BY CHARLOTTE MOSENA, JOHANNESBURG SOUTH · COMPETITION RUNNER-UP

INGREDIENTS:

HAKE

- [ ] 3 hake fillets (about 150g each)
- [ ] 5ml (1 tsp) lemon pepper
- [ ] 5ml (1 tsp) fish spice
- [ ] 2.5ml (½ tsp) paprika
- [ ] 2.5ml (½ tsp) garlic seasoning
- [ ] 2.5ml (½ tsp) garlic and butter seasoning
- [ ] 15ml (1 tbsp) cooking oil, plus extra for the grid

GARLIC BUTTER ROLLS

- [ ] 3 seeded sourdough burger rolls
- [ ] 30ml (2 tbsp) butter, softened
- [ ] 5ml (1 tsp) garlic seasoning
- [ ] 2.5ml (½ tsp) garlic and butter seasoning

TARTARE SAUCE

- [ ] 60ml (4 tbsp) mayonnaise
- [ ] 15ml (1 tbsp) gherkins, finely chopped
- [ ] 2.5ml (½ tsp) mustard
- [ ] 5ml (1 tsp) lemon juice
- [ ] 2.5ml (½ tsp) fresh coriander, chopped

TO BUILD

- [ ] 45ml (3 tbsp) chakalaka or braai relish
- [ ] 60ml (¼ cup) coriander salsa
- [ ] ½ small red onion, thinly sliced
- [ ] 6–9 gherkin slices
- [ ] Fresh coriander leaves and a lemon wedge

METHOD:

01. **Get the fire ready:** let the coals burn until covered in grey ash and set up a medium-low to medium heat zone. Clean the grid well and rub it with oil.
02. **Season the hake:** pat the fillets dry, season both sides with the spices and brush lightly with oil.
03. **Make the sauces:** mix the tartare ingredients and set aside. In another bowl, mix the butter with the garlic seasonings.
04. **Braai the hake:** don't move it for 4–5 minutes, until it releases on its own. Turn once with a wide spatula and cook for another 4–5 minutes, until it flakes easily.
05. Meanwhile, warm the chakalaka in a braai-safe pan.
06. **Toast the rolls:** spread the garlic butter on the cut sides and toast butter-side down until golden.
07. **Build the burgers:** tartare on the bottom bun, then the hake, chakalaka, salsa, onion, gherkins and coriander. Add a squeeze of lemon and the top bun. Serve straight away.