LEKKER SNOEK ON THE COALS

Serves 10 | Prep time: 30 min | Cook time: 25 min



Nuraan's famous smoky snoek braai, served with homemade tomato chutney, creamy mash and a fresh salad. It's the food that brings her family together.

RECIPE BY NURAAN NANIE ABRAHAMS, DELFT

INGREDIENTS:

SNOEK

- [ ] 1 whole snoek, butterflied
- [ ] Salt and black pepper
- [ ] Juice of 1 lemon
- [ ] 2–3 garlic cloves, crushed
- [ ] 5–10ml (1–2 tsp) Cape Malay spice
- [ ] 30ml (2 tbsp) melted butter or oil
- [ ] Extra melted butter and lemon juice, for basting

TOMATO CHUTNEY

- [ ] 15ml (1 tbsp) cooking oil
- [ ] 1 large onion, finely chopped
- [ ] 4–5 ripe tomatoes, chopped
- [ ] 15–30ml (1–2 tbsp) sugar
- [ ] 5ml (1 tsp) chilli powder, masala or chilli flakes
- [ ] Salt and black pepper

TO SERVE

- [ ] Creamy mash and a fresh salad

METHOD:

01. Pat the snoek dry and season with salt, pepper, lemon juice, garlic and Cape Malay spice. Marinate for about 30 minutes.
02. **Make the chutney:** fry the onion until soft. Add the tomatoes, sugar, chilli and seasoning and simmer until thick.
03. Get the coals hot and glowing, with no large flames.
04. Braai the snoek skin-side down on an oiled grid over medium-hot coals, turning carefully when needed, until cooked through and lightly charred.
05. Baste often with melted butter and lemon to keep it juicy.
06. Serve on a platter with the chutney, creamy mash and a fresh salad.