LEMON & GARLIC SNOEK WITH MEDITERRANEAN SALSA

Serves 6 | Prep time: 15 min | Cook time: 20 min



Kim keeps it fresh and simple. Lemon, garlic and butter let the snoek be the hero, with a bright tomato and olive topping.

RECIPE BY KIM BAGLEY, KEMPTON PARK

INGREDIENTS:

SNOEK

- [ ] 1 whole snoek
- [ ] 30ml (2 tbsp) fish spice

LEMON AND GARLIC BUTTER

- [ ] 100g salted butter
- [ ] 30ml (2 tbsp) olive oil
- [ ] 6 garlic cloves, crushed
- [ ] Zest and juice of 1 lemon
- [ ] 30ml (2 tbsp) parsley, chopped
- [ ] 15ml (1 tbsp) fish spice

MEDITERRANEAN TOPPING

- [ ] 200g cocktail tomatoes, halved
- [ ] 1 red onion, finely sliced
- [ ] 120g olives
- [ ] 45ml (3 tbsp) capers
- [ ] Zest and juice of 1 lemon
- [ ] 60ml (¼ cup) olive oil
- [ ] 60ml (4 tbsp) parsley, chopped
- [ ] Salt and black pepper

METHOD:

01. Season the snoek well with fish spice on both sides.
02. Put all the lemon and garlic butter ingredients in a braai-safe pot over the coals. Let the butter melt, stir well and set aside.
03. Rub the grid with a cut lemon and brush lightly with oil so the fish doesn't stick.
04. Braai the snoek skin-side up over medium-hot coals for about 10 minutes.
05. Turn carefully and brush generously with the lemon butter. Braai for another 10 minutes, until the fish flakes easily.
06. Mix the topping ingredients, spoon over the snoek and serve straight away with crusty bread.