ORANGE GLAZED MASALA SNOEK

Serves 4 | Prep time: 10 min | Cook time: 15 min



Inspired by her mom's dislike of lemons, Rashika's snoek brings together a Mzansi braai and the warm spices of the Indian South African kitchen.

RECIPE BY RASHIKA HARDUTH, RANDBURG

INGREDIENTS:

- [ ] 1 Breco Braai Snoek
- [ ] 45ml (3 tbsp) butter
- [ ] 15–30ml (1–2 tbsp) crushed garlic
- [ ] 15ml (1 tbsp) mixed masala
- [ ] 80ml (⅓ cup) mixed fruit jam
- [ ] 30ml (2 tbsp) chicken stock granules
- [ ] Juice of ½ orange, plus orange slices
- [ ] Fresh thyme and a few onion rings
- [ ] Salt and pepper

METHOD:

01. Combine the butter, garlic, masala, jam, stock granules and orange juice in a small saucepan.
02. Bring to the boil, stirring, and cook for 3–5 minutes until the glaze coats the back of a spoon.
03. Pat the snoek dry and season with salt and pepper.
04. Spoon the glaze over the flesh and top with onion rings and thyme.
05. Braai skin-side down on a bed of orange slices over moderately hot coals, brushing with the rest of the glaze every few minutes, until the flesh flakes easily.