SNOEK & PRAWN SOSATIES
APRICOT-CHILLI GLAZE

Serves 4 | Prep time: 20 min | Cook time: 8 min



Caroline grew up with apricot-glazed snoek at Sunday braais on the Cape Flats. Here she threads it onto skewers with juicy tiger prawns.

RECIPE BY CAROLINE VALENCIA ROSS, CAPE TOWN

INGREDIENTS:

- [ ] 1kg fresh snoek fillets, cut into large cubes
- [ ] 16 large tiger prawns, peeled and deveined (tails on)
- [ ] 125g salted butter, melted
- [ ] 45ml (3 tbsp) smooth apricot jam
- [ ] 30ml (2 tbsp) fresh lemon juice
- [ ] 5ml (1 tsp) fresh ginger, finely grated
- [ ] 15ml (1 tbsp) crushed garlic
- [ ] 5ml (1 tsp) smoked paprika
- [ ] 1 red chilli, finely chopped
- [ ] Fresh coriander and lemon wedges, to serve

METHOD:

01. **Make the glaze:** whisk the melted butter, apricot jam, lemon juice, ginger, garlic, smoked paprika and chilli until smooth.
02. **Thread the skewers:** alternate cubes of snoek and prawns on metal or soaked wooden skewers.
03. Build a medium-hot fire with hardekool or rooikrans and let it burn down to glowing coals.
04. **Braai:** cook the sosaties over medium heat for 3–4 minutes per side, brushing generously with the glaze as you turn them so it caramelises at the edges.
05. Take them off the fire when the prawns are pink and the snoek flakes easily. Garnish with coriander and serve with lemon wedges.