

30 minutes

Serves 6

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Ingredients

- 1 (about 700g) frozen whole butterflied snoek, defrosted (fresh works well too)
- Salt and milled pepper
- ½ cup (125ml) softened butter
- ⅓ cup (80ml) store-bought chakalaka
- 6-8 dried Turkish apricots, chopped
- 2 Tbsp (30ml) chopped coriander + extra for serving
- Juice (30ml) of ½ lemon + extra for basting
- Crusty bread and lemon or lime wedges for serving (optional)

Method

1. Pat snoek dry and season.
2. Combine butter, chakalaka, apricots, coriander and lemon juice.
3. Brush snoek with ¼ of butter mixture until well coated.
4. Braai over hot coals for about 15-20 minutes, turning over halfway through and basting with remaining butter and extra lemon juice. Alternatively, oven bake at 180 until cooked through, basting continuously.
5. Serve fish with crusty bread, lemon or lime wedges and garnish with extra coriander.