

Less than 45 minutes

Serves 4-6

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Ingredients

- ⅓ cup (80ml) butter, softened
- 3 cloves garlic, chopped
- Handful dill, chopped
- Juice (30ml) of 1 lime
- Grated peel of 2 limes
- 1 red chilli, deseeded and chopped
- Salt and milled pepper
- 1 whole (about 1kg) angelfish, cleaned
- Lemon wedges, for serving

Method

1. Combine butter, garlic, dill, lime juice, zest and chilli.
2. Coat seasoned fish with half the butter mixture and place on a braai grid over medium coals.
3. Braai for 15-20 minutes, turning every few minutes and brushing with remaining butter mixture until cooked through. (Fish should easily flake once cooked.)
4. Serve with lemon wedges.

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