

45 minutes

Serves 4-6

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Ingredients

- 3 Tbsp (45ml) butter
- 3-4 fresh or 6-8 dried curry leaves
- 1 onion, finely chopped
- 1 Tbsp (15ml) medium curry powder
- 1 tsp (5ml) each ground cumin and coriander
- Salt and milled pepper
- 1 (700g) whole snoek, butterflied

Stuffing:

- 1 onion, thickly sliced
- ¼ cup (60ml) apricots, finely chopped
- 3 fresh or 6 dried curry leaves
- 2 Tbsp (30ml) chopped fresh coriander
- ¼ cup (60ml) apricot jam
- 1 Tbsp (15ml) desiccated coconut
- Butcher's string, soaked in water
- Naan bread, for serving (any flatbread or crusty bread will work well here)

Method

1. Heat butter in a pan and sauté curry leaves and onion for 3-4 minutes.
2. Add curry powder, cumin and coriander, and cook for 2 minutes more.
3. Remove from heat.
4. Season snoek and brush with half the curry butter.
5. Combine stuffing ingredients and place on one side of the snoek.
6. Fold to enclose and secure with butcher's string.

7. Braai snoek over medium coals for 15-20 minutes, basting frequently with remaining curry butter.
8. Serve hot off the coals with naan or bread of choice.

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