

1 hour

Serves 8

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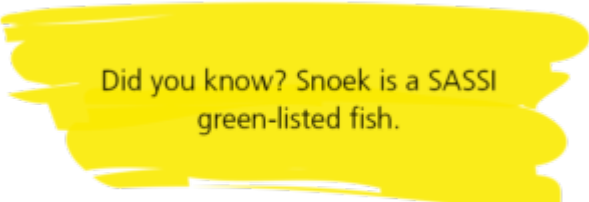
Ingredients:

- 1 large fresh snoek, cleaned and butterflied
- Salt and milled pepper
- 1 packet (125g) dried apricots, soaked and sliced
- 4 cloves garlic, crushed
- Handful parsley, chopped
- 3 Tbsp (45ml) butter, softened
- 4-5 medium sweet potatoes, scrubbed and quartered
- 2 Tbsp (30ml) olive oil
- ½ cup (125ml) orange juice
- ⅓ cup (80ml) honey

Nice to have:

- 2 discs (50g each) feta, crumbled
- Handful each rocket and watercress, for serving

Method:



Did you know? Snoek is a SASSI
green-listed fish.

1. Preheat oven to 200°C.
2. Rinse snoek and pat dry.
3. Season, cover with a clean tea towel and set aside.

4. Mix apricots with garlic, parsley and butter.
5. Season and set aside.
6. Toss sweet potatoes with oil, orange juice and honey in a roasting tray. Season.
7. Roast for 45-50 minutes until soft and sticky.
8. Prepare medium coals and cover one half of a braai grid with foil.
9. Place fish on foil and spread apricot mix over snoek.
10. Braai until firm and white, about 20-25 minutes.
11. Sprinkle sweet potato with feta, rocket and watercress, if using, and serve with snoek.

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