1 hour

Serves 8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

## 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.

Browse more delicious recipes here