

Less than 45 minutes

Serves 4

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Ingredients:

- 1 (about 1kg) whole Jacopever, scaled
- 2 limes, sliced
- 1 lemon, sliced
- 3 cloves garlic, sliced
- Handful fresh dill

Salt dough:

- 1 cup (250ml) cake flour + extra for dusting
- ½ cup (60ml) coarse salt
- Grated peel of 1 lemon or 2 limes
- Handful fresh thyme
- Handful fresh coriander

For serving:

- Fresh rocket, lime wedges, roasted baby potatoes and pink peppercorns

Method:

1. Stuff cavity of the fish with lime and lemon slices, garlic and dill.
2. Blitz together flour, salt, lime peel and herbs.
3. Add a little water while blitzing, enough to make a stiff dough.
4. Roll dough out on a floured surface to about 5mm thick.
5. Cover fish completely with the dough.
6. Place fish on a greased oven tray and bake for 25 minutes at 200°C.
7. Place fish on a bed of rocket with the crust broken open (do not eat crust).
8. Serve with lime, baby potatoes and peppercorns as garnish.

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