

1 hour

Serves 2-3

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1 (about 1kg) whole angelfish, cleaned
- Salt and milled pepper
- 2 cloves garlic, thinly sliced
- 1 bulb fennel, thinly sliced (reserve fronds for garnish)
- 1 stalk lemongrass, bruised and halved
- 2 lemons, sliced
- Handful fresh coriander
- Tartare sauce or tzatziki, for serving

Method

This recipe also works with delicate fish such as salmon or mackerel – just adjust the cooking time.

1. Prepare medium-hot coals in a kettle braai (you should be able to hold your hand over the coals for 3-4 seconds only).
2. Season fish and fill the cavity with garlic, fennel, lemongrass, lemon slices and coriander.
3. Wet 4-6 sheets newspaper and line with baking paper before wrapping fish in newspaper.
4. Place on grid over coals and cover with braai lid.
5. Braai fish for about 20-30 minutes, or until the newspaper is dry.
6. Garnish fish with chopped fennel fronds and extra lemon slices, if you like.

7. Serve with tartare sauce or tzatziki on the side.

[Browse more braai recipes here.](#)