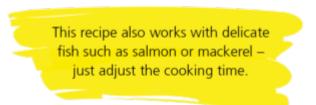
1 hour Serves 2-3 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients • 1 (about 1kg) whole angelfish, cleaned

- 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



- 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.

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