



LE COQ

Whole Snapper

COOKING METHOD

INGREDIENTS

- Long red chilli
 - Kaffir lime leaf
 - Butter
 - Lemon
 - Whole Snapper
 - Salt & Pepper
- Coriander
 - Lemongrass
 - Fresh ginger
 - Clove Garlic
 - Cous cous
 - Mixed leaf salad

METHOD

- Make shallow cuts in fish and place on a baking dish.
- Brush with butter and any remaining season. Top fish with ginger mixture.
- Cook fish in covered barbecue for approx. 35 minutes OR in oven at 180 degrees for 20 minutes.
- Stand for 5 minutes before serving, with lemon and zucchini couscous and mixed leaf salad.