

OLD BROWN SNOEK BRAAI



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1 snoek, cleaned, or any other firm white fish
sea salt flakes
30 ml olive oil

For the basting sauce:

80 ml old brown sherry
60 ml apricot jam
100 gram butter
15 ml chopped garlic
10 ml grated fresh ginger
small handful chopped fresh parsley

For the stuffing:

100 gram soft apricots soaked in 60 ml old brown sherry
1 orange, sliced

Season snoek inside and out and score the skin on both sides.
Set aside till needed.

For the basting sauce, mix all the ingredients together in a small saucepan and simmer slightly until butter is melted. Set aside to cool slightly.

Baste the inside of the snoek with the sauce and place the soaked apricots and orange slices inside. Tie the snoek with string and baste the outside with the sauce.

Grill over the coals till cooked and golden in colour.

Serve with extra grilled lemons.

RECIPE: Dominique Jdj Prud'homme-Meyeridricks