



BRAAIED SNOEK

Gresham Madhan, KwaZulu-Natal

- 1 Make sure the snoek is clean and dried.

BASTE

- 2 Combine all the baste ingredients and brush over the snoek.
- 3 Braai the snoek until cooked; alternatively, cook under a hot grill and place on a serving platter.

SAUCE

- 4 Combine the sauce ingredients in a small pan and cook for 3–4 minutes, stirring occasionally.

TO SERVE

- 5 Drizzle the snoek with the sauce, garnish with grilled lemon or lime wedges and fresh herbs. Serve with crispy potato wedges and a seasonal green salad.

SERVES 4–6

1.5kg snoek

BASTE

½ cup (125ml) Amarula Cream
2 Tbsp (30ml) olive oil
2 Tbsp (30ml) canned
crushed pineapple
2 Tbsp (30ml) light soy sauce
1 tsp (5ml) salt
1 tsp (5ml) milled black pepper
1 tsp (5ml) garlic powder
1 tsp (5ml) onion powder
½ tsp (2.5ml) ground cumin
½ tsp (2.5ml) ground coriander
½ tsp (2.5ml) chilli flakes

SAUCE

½ cup (125ml) Amarula Cream
2 tsp (10ml) soy sauce
1 tsp (5ml) brown sugar
1 tsp (5ml) lemon juice
2 tsp (10ml) butter
1 tsp (5ml) apricot jam

TO SERVE

grilled lemon or lime wedges
fresh herbs
crispy potato wedges
seasonal green salad

INFO BITE

Snoek is a species of snake mackerel found off the coast of the Western Cape and Northern Cape provinces in South Africa. Able to grow up to 200cm in length, this fish is enjoyed deep-fried in batter from fast-food eateries, in a spicy curry, or as a traditional South African braai.