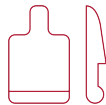




Whole Snapper



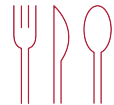
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 2-4

Ingredients

- 2 x 1kg whole snapper
- 2/3 cup coconut milk
- 4 tsps Gewürzhaus Wok Spice
- 2/3 cup sliced green shallots
- 2 tbsp chopped ginger
- 2 tbsp shredded Thai basil leaves
- Olive oil spray
- Salt and pepper to taste
- Extra sliced shallots for serving

Method

To prepare the fish, use kitchen scissors to remove all the fins and trim the tail. Make 3 to 5 diagonal incisions on each side of the fish then season liberally with salt and pepper.

Preheat the oven to 200°C on Circo Roast.

Combine the coconut milk with the Gewürzhaus Wok Spice, shallots, ginger and Thai basil then mix well.

Line the universal pan with baking paper & place a little sauce on the base of the tray, another spoonful of sauce inside the fish and the remainder over the top of the fish.

Cook on shelf position four for 20-25 minutes or until the flesh has turned white and flakes when touched. The thickness of the fish will determine the cooking time.

Sprinkle the spicy coconut fish with extra sliced shallots and serve with steamed rice & beans.



Notes
