

Baked Snapper with Salsa Verde



Ingredients

1/2 bunch parsley	1.5kg whole snapper
1/2 bunch basil	1 stick lemongrass, trimmed, halved, cut into 5cm lengths
1 clove garlic	4 garlic cloves, roughly chopped
1 Lemon, juiced	1 lemon, sliced
2 tbsp capers	4 spring onions, trimmed, roughly chopped
1/2 tsp salt	Handful of parsley leaves, roughly chopped
1/2 cup olive oil	

Directions

Step 1 – Prepare the barbecue for indirect cooking over medium heat (180°C to 230°C). If using a Weber Q barbecue, set up your barbecue with a convection tray and a trivet.

Step 2 – Add the parsley, basil, garlic clove, lemon juice, capers, salt and olive oil to a blender and pulse until it resembles a coarse paste. Set aside.

Step 3 – Rinse the fish inside and out under cold running water then pat dry with paper towel. Make 3 cuts, approximately 1cm-deep, in thickest part of each side of the fish.

Step 4 – Place a large sheet of aluminium foil on your bench top, then place a large sheet of baking paper on top of it. Position the fish in the centre of the paper. Place the lemongrass, garlic, lemon slices and spring onions inside the cavity of the fish. Season with salt and pepper. Fold up baking paper and foil to enclose fish and make a parcel.

Step 5 – Barbecue the snapper, with the lid closed, for 30 to 35 minutes, turning halfway, or until cooked through.

Step 6 – Unwrap fish and carefully transfer to a serving platter. Drizzle the salsa verde over the fish, sprinkle with chopped parsley leaves, serve with additional lemon slices.

