

## Grilled Whole Fish with Hazelnut Butter



Recipe courtesy of “Weber’s Ultimate Barbecue” cook book, Jamie Purviance

### *Ingredients*

- 115 g unsalted butter
- ½ cup hazelnuts, toasted, peeled and coarsely chopped
- 1 whole fish, such as red snapper, 900 – 1300gm, gutted and scaled
- ½ lemon, thinly sliced
- 2 garlic cloves, thinly sliced
- 2 fresh sprigs thyme
- 2 fresh sprigs flat leaf parsley
- Extra virgin olive oil
- Salt and freshly ground black pepper
- Small handful fresh herbs, such as dill, parsley, basil and chives, chopped

### *Directions*

- Step 1 – Prepare the BBQ for direct cooking over medium heat (200°C - 260°C). Melt the butter with the hazelnuts in a small frying pan over medium heat on the stove, swirling until the butter begins to turn nut brown, then set aside.
- Step 2 – Fill the cavity of the fish with the lemon slices, garlic, thyme and parsley sprigs.
- Step 3 – Brush the fish with oil then season with salt and pepper. Brush the inside wires of the fish basket with oil to prevent sticking.
- Step 4 – Secure the fish in the basket and grill over direct medium heat with the lid closed, for 4-6 minutes, depending on the thickness of the fish.
- Step 5 – Using tongs, turn the basket, continue grilling the fish with the lid closed, for another 4-6 minutes. Carefully remove the fish from the basket and transfer to a large platter.
- Step 6 – Bring the hazelnut butter quickly up to sizzling point, then pour over the fish. Scatter with the chopped herbs and serve immediately.

