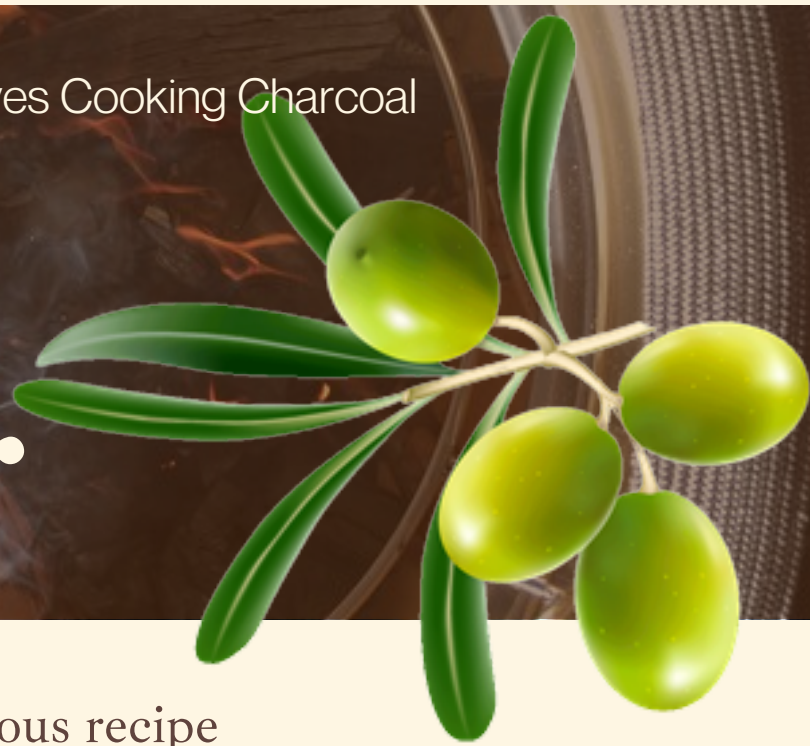


A recipe by a fan of Cedar Gully Olives Cooking Charcoal

Whole Snapper



Thanks to Louisa for this delicious recipe

- INGREDIENTS -

- 1 x whole snapper
- Cubes of cold salted butter
- 1 onion, cut into 4
- 1 lemon, sliced
- Aluminium foil

EXTRAS

- Digital thermometer or temperature probe

- SMOKED FISH MEAL IDEAS ~

Smoked fish is a tasty addition to

- eggs on toast/bagels
- smashed avocado on toast/bagels
- added to a cream and lemon risotto
- put in sushi rolls
- added to pasta with chilli and lemon or as a carbonara

This is just the start, the options are endless.....

- DIRECTIONS -

1. Heat off set smoker to 120°C with olive wood cooking charcoal.
2. Stuff snapper with onion, cubes of cold salted butter and lemon.
3. Wrap fish in foil and place in preheated off set smoker 100-120°C for 2 -3 hours, depending on the size of the fish.
4. Serve and enjoy

~ SOME SERVING SUGGESTIONS ~

- Serve warm smoked fish with mashed potato and your favourite vegetables.
- Add to cooked pasta with a sauce of fried garlic, lemon juice, baby spinach leaves, chopped flat leaf parsley and dill.
- Make a smoked snapper pate by adding the finely chopped fish to a small tub of soft cheese and lemon juice. Then stir in some chopped dill or chives and cracked black pepper.

- Optional: Add olive wood chips to charcoal for extra smoke -

Use our premium Olive Wood Cooking Charcoal for best results.
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