



SNAPPER WITH ROASTED TOMATOES

INGREDIENTS

- 800g - 1kg Whole Fish
- Extra virgin olive oil
- Salt
- Freshly ground black pepper to taste

MARINADE

- Oregano
- 1 Lemon
- Cherry tomatoes
- Parsley or dill

METHOD

1. Set the CrossRay electric barbecue temperature at 580 °F or 300°C. This should take around 5-10 minutes depending on outdoor temperature.
2. With a brush apply extra virgin olive oil on both sides of the fish. Season fish with salt, pepper and oregano on both sides.

Paste barbecue grill with oil to prevent fish from sticking and immediately place fish on the barbecue. With the hood down, cook for 15 minutes either side.

Note: At each 5-minute interval slightly move the fish to ensure it easily slides across the rails to prevent it from sticking.
3. When the fish is ready to be turned over, place a little more oil with a brush to help it not stick to the grill once turned. Turnover and cook for 15 minutes or until cooked through to bone.
4. Meanwhile, slice remaining fennel and orange into thin slices into a bowl. Add sweetened dried cranberries, tablespoon of extra virgin olive oil and red wine vinegar to taste
5. With a couple of minutes left to cook your fish, place your cherry tomatoes on the grill to roast.
6. Remove fish from barbecue grill and transfer to a serving platter. Add more olive oil, lemon and parsley or dill to like and serve with roasted tomatoes.

2 SERVES | COOK 30 MINUTES

ELECTRIC

