




## Hot smoked whole snoek

Leftovers of this dish work perfectly in sarmies.

 Less than 30 minutes    **Serves:** 4

**Recipe Type:** Light meals

**Main Ingredient:** Fish and Seafood

### Ingredients

#### Main Ingredients

1 snoek, butterflied or 2 filleted trouts  
.....  
1 PnP garlic clove, finely grated  
.....  
60 ml juice of lemon and zest  
.....  
1 dash PnP salt, to taste  
.....  
1 drizzle PnP olive oil  
.....  
125 ml wood shavings  
.....

#### Roosterbrood and apricot jam

500 grams PnP ready-made bread  
dough  
.....  
1 jar chunky apricot jam  
.....

### Method

- Line a baking tray with foil (make sure it fits inside your smoker or kettle braai).
- Place fish on top.
- Mix garlic, lemon zest and juice, seasoning and olive oil in a bowl.
- Drizzle over fish and rub into flesh.
- Scatter wood shavings over medium coals, then place baking tray over coals in smoker or kettle braai.
- Smoke for 8-10 minutes.
- Test fish by piercing the thickest part with a knife.
- If it resists, cook for 2 more minutes and retest.
- Serve immediately.

#### Roosterbrood and apricot jam

- Divide 500g PnP Bakery readymade bread dough into 8 pieces.
- Shape into balls and leave to rise in a warm place until doubled in size.
- Place on a well-greased braai grid and cook over low coals until golden.
- Carefully turn and braai until cooked through.
- Serve with PnP chunky apricot jam.

#### Good idea

- Serve fish with a salsa made of chopped red onion, fresh coriander and a squeeze of lemon or lime juice.