



BBQ'ed Baby Snapper

Made with Life's Good Green Curry Paste

1 whole baby snapper (squire) approx 700g
(or alternative firm fleshed whole plate sized fish)

2 - 3 tbsp Life's Good Green Curry Paste

1/3 cup coconut cream

1 large banana leaf (optional) or aluminium foil

1 quartered fresh lime plus extra lime wedges to serve

Place fish on a chopping board and with a sharp knife scores the outer flesh of both sides of the fish. Cuts should be made diagonally along the length of the fish approx. 2 - 3 cm apart. The cuts should be deep enough to nearly reach the bone. Open the gut cavity of the fish and gently massage 1 tablespoon of Life's Good Green Curry Paste onto both sides of the cavity. Rub half to 1 tablespoon of Curry Paste gently into both outer sides of the fish. Ensure paste spreads down into each of the diagonal cuts. Place fresh lime quarters inside the gut cavity. If available, prepare the banana leaf by gently cutting down along the centre to give you a large piece separated from the stem. Drizzle coconut cream into gut cavity and outside of the fish. Wrap the fish in the washed banana leaf as tightly as possible without tearing. If banana leaf is not available, wrap the fish in foil. Cook for approx. 15 to 18 minutes on a hot BBQ plate or approx. 25 minutes in a moderate oven. Allow to rest in leaf or foil for approx. 5 minutes once removed from heat. To serve unwrap and place whole fish on serving plate and drizzle in cooking juices.

Garnish with extra lime wedges.

