



## GRILLED SNOEK WITH CAMELISED PEACH AND PINEAPPLE SALSA WITH CAPE OF GOOD HOPE RIEBEEKSRIVIER CAROLINE

*Recipes by Ilse van der Merwe*

Everybody loves a large fresh snoek on the braai! Bring some new life to your snoek traditions with the addition of this colourful salsa, bursting with sweet, juicy, tangy flavours.

### INGREDIENTS

(serves 6)

olive oil, for brushing  
1 medium-large snoek, butterflied and cleaned by your fishmonger  
125 ml butter  
1 clove garlic, finely grated  
juice of a medium lemon  
1 tablespoon smooth apricot jam  
salt & pepper to taste

### FOR THE SALSA

3 large ripe peaches, stones removed  
1 large ripe pineapple, outer layer removed  
1 small red onion, very finely chopped  
a large handful fresh coriander and/or parsley, finely chopped  
juice of half a lemon  
15 ml olive oil  
salt & pepper to taste

### METHOD

Lay out a large sheet of foil on a large baking sheet. Brush with oil. Place the snoek on the lined tray, skin side down. Make the basting sauce: in a small saucepan over medium heat, melt the butter, then add the garlic, lemon juice, apricot jam. Season with salt & pepper and stir until mixed. Boil briefly, then remove from the heat. Brush the snoek generously all over with the basting sauce. Bake in a preheated oven at 200 C for about 15-20 minutes or fully cooked but not dry, or braai over a medium hot fire (place the foil directly on a hinged grid, and braai foil-side-first until almost cooked, then turn the closed grid over for a quick flesh-side grill). Serve hot with the salsa on the side.

For the salsa: cut half the peaches and pineapple into small cubes, and slice the other half into large whole rounds (pineapple) or halves (peaches). Grill the whole rounds and halves in a very hot griddle pan (or over a hot fire) to give it some charred colour, then cut into cubes and add to the raw cubes. Add the chopped onion, herbs, lemon juice, olive oil and season with salt & pepper. Mix well. Serve with the freshly grilled snoek. (The salsa can be made ahead and refrigerated.)



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