



Recipe
suggestions

Thai red snapper (serves 4)

Ingredients

- > 4 x red snapper portions
- > 4 heaped tbsp Thai red curry paste
- > 4 tbsp coconut milk
- > 4 limes
- > 4 garlic cloves, peeled
- > 4 spring onions
- > 4 banana leaves or foil, and cocktail sticks soaked for 30 minutes.

Method

- > Place the snapper fillets in the centre of a banana leaf or large square of foil.
- > Mix the red curry paste and coconut milk powder together into a thick paste and rub it into the fish.
- > Cut 2 of the limes into thin slices and lay one slice on each fillet.
- > Thinly slice the garlic and spring onions and sprinkle over the top of each fillet. Wrap the leaves of foil over the fish to make well-sealed parcels, secure with the cocktail sticks and barbeque over medium hot coals for 15 minutes, turning occasionally, until the snappers are completely cooked through and tender.
- > Remove the cocktail sticks and serve each fish straight from its leaf or foil parcel.

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