

Snapper wrapped in fresh herbs



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tastes like *Summer*

SERVES 4

- 4 small snappers, scaled and cleaned
- 150 g (5½ oz/1 bunch) flat-leaf (Italian) parsley
- 120 g (4¼ oz/1 bunch) basil
- 4 tablespoons extra virgin olive oil
- 1 lemon, cut into 8 slices
- 1 bunch dill
- 4 tablespoons butter
- boiled new potatoes to serve

Preheat the oven to 180°C (350°F/Gas 4).

Rinse the snappers under cold running water, then pat dry with paper towel.

Arrange four large squares of baking paper on a clean surface. Put some of the parsley and basil sprigs on each of the squares and drizzle with a little of the olive oil. Lay each of the fish on top of the herbs. Divide the lemon slices among the fish and place them in the cavities. Top each fish with some of the dill and the butter. Add more parsley and basil to the top of each fish and drizzle with the remaining olive oil. Season lightly with sea salt, then wrap the parcels up, tucking the ends under to hold them in position. Bake in the oven for 25 minutes. Serve with boiled new potatoes.

All recipe ingredients are available at the following Northbridge Plaza retailers:

- Antico's Fruit World
- Aegean Deli Café

Steve Costi
Excellence in Seafood.



MURDOCH BOOKS

Recipes and images from Marie Claire Fresh & Fast by Michele Cranston and published by Murdoch Books.

See Fresh & Fast
cooking demonstration
with Michele Cranston
12 noon,
Friday 25 September.

