Main dishes / Australia

Grilled barramundi

A whole fish on the grate with lemon myrtle and lime, part in foil and part over direct heat.

Time 55 min **Servings** 4

What you'll need.

- [ ] 1.5 kg Barramundi or sea bass — whole, gutted
- [ ] 3 piece Limes
- [ ] 80 g Butter
- [ ] 1 piece Fennel
- [ ] 800 g Potatoes — to serve
- [ ] 1 tsp Lemon myrtle — or lemon zest
- [ ] 4 clove Garlic
- [ ] 30 g Parsley
- [ ] 60 ml Olive oil
- [ ] Salt and pepper — to taste

Let's make it.

01 Cut three slashes on each side of the fish and pat it completely dry.

02 Work the garlic with the butter, lemon myrtle, lime zest, salt and pepper.

03 Rub the mixture into the slashes and the cavity and tuck slices of lime and fennel inside.

04 Wrap the fish in foil with the seams on top so the juices do not run out.

05 Light the coals and rake them to the sides; the heat under the fish has to be indirect.

06 Cook it in the foil for twenty minutes, turning the parcel once halfway.

07 Unwrap it, move the fish onto an oiled grate over the coals and give it a minute a side for the crust.

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