

BBQ Thai Whole Snapper

Ingredients

- 1.5kg whole snapper, cleaned, scaled
- ¼ cup Thai red curry paste
- 6 fresh coriander roots, plus 10cm stems, washed
- 6 kaffir lime leaves
- 270ml can coconut milk
- 1 tablespoon fish sauce, plus 1/2 teaspoon extra
- 1 tablespoon lime juice, plus lime wedges to serve
- ½ teaspoon caster sugar
- 1 long green chilli, thinly sliced
- ½ cup toasted coconut flakes
- 1 Lebanese cucumber, thinly sliced diagonally
- ½ cup fresh coriander sprigs
- ½ cup fresh Thai basil leaves



Coconut Rice

- 3 cups basmati rice, rinsed
- 1 ½ x 400ml cans coconut milk
- 3cm piece fresh ginger, peeled, thinly sliced

Method

Preheat barbecue hotplate (with hood) on medium-high heat. Place 2 x 60cm pieces of foil in a cross over a large baking tray. Top with a 40cm piece of baking paper. Place snapper on paper. Rub snapper with curry paste. Stuff cavity with coriander roots and stems and 3 kaffir lime leaves. Finely shred remaining leaves. Drizzle snapper with coconut milk and fish sauce. Sprinkle with shredded leaves. Bring foil ends together over fish and fold to enclose tightly. Cook snapper with hood closed, using indirect heat, for 40 to 45 minutes or until just cooked through.

Whilst the snapper is cooking, prepare the coconut rice. Place ingredients in a large saucepan. Add 1⅓ cups water. Stir to combine. Bring to the boil over high heat. Cover. Reduce heat to low. Cook for 12 minutes. Remove from heat. Stand, covered, for 10 minutes. Fluff with a fork to separate grains. Season. 3 Stir lime juice, sugar and extra fish sauce in a bowl until sugar has dissolved. Add chilli, coconut flakes, cucumber, coriander and Thai basil. Gently toss.

Spoon rice onto a serving tray. Carefully place snapper on rice. Spoon over coconut mixture. Top with salad. Serve with lime wedges.