

## **SKIN ON SNAPPER FILLETS WITH ROAST PEPPER/PINENUT PESTO**

You have just caught that Snapper that is just over the legal size.  
Well you can show off this way.

Fillet the snapper but leave on the skin after scaling. Try and keep the tail on one side.

Rub the inside flesh with the red pepper pesto.

Push together so it looks like a whole fish.

Season with salt & pepper.

Sear both sides on grill or pan after brushing with oil.

Then bake in over or covered BBQ for 15 minutes or until cooked.

Take out and serve with salad, we use Israeli Cous Cous, but could go with Rissotto.

This is a great dish to go with Cable Bay Rose and enjoy Summer.

### Roast Pepper/Pinenut Pesto

6 roasted & peeled Red Peppers

2 cloves Garlic

200gr toasted Pinenuts

100gr Rocket Leaves

Olive Oil to paste

40gr Basil Leaves

Salt & Pepper

50gr Parmesan

Roast Red Pepper in oven till they blister – leave in a covered container to cool – peel.

In a blender put all the ingredients and pour in the olive oil till a smooth paste.

Check seasoning.

Pesto can be kept in the fridge for use in pasta or sandwiches.