



ANYWHERE BUT THE KITCHEN

Snoek On The COBB



Ingredients

- 1 x Snoek, cleaned
- Sea salt and freshly ground black pepper, to taste
- 2 Sweet potatoes seasoned with salt, black pepper & two tablespoons olive oil, peeled and cubed.

For the Spicy Apricot Glaze:

- 80 g butter
- 4 large cloves garlic, crushed
- 1 small red chilli, seeded and finely sliced
- ½ cup apricot jam
- 2 T apricot chutney (optional)
- 10 g fresh coriander, chopped
- 1 lemon, juiced

tsp = teaspoon
tbsp = tablespoon



Directions

1. Prepare and light your COBB Cooker with 1 CobbleStone. Place cubed sweet potatoes in the inner sleeve.
2. Place the Grill Grid and Fenced Roast Rack on your COBB Cooker.
3. To make the glaze, heat the butter and garlic in an enamel mug (or any other ovenproof mixing bowl you have that will fit inside your COBB) – and close the Dome lid for 5 minutes until fragrant.
4. Add the rest of the ingredients (Sweet potato etc.) and cover again for 10 minutes – remove mug and set aside.
5. Pat the Snoek dry using kitchen paper, then place skin-side down on a sheet of tin foil on the Fenced Roast Rack - season with salt and pepper.
6. Using a basting brush, generously baste the fish with the glaze, cover with Dome.
7. Cook for 20-25 minutes.
8. When the fish turns white, turn and baste it again, then cook for 5-10 minutes on the other side.
9. Remove your fish and sweet potatoes and serve alongside a fresh garden salad.

tsp = teaspoon
tbsp = tablespoon

