

# chermoula snapper

summer



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EST 1981. SYDNEY FISH MARKETS PYRMONT

# Chermoula snapper

Serves 4

## Chermoula

125ml (1/2 cup) olive oil  
2 garlic cloves, crushed  
1/4 teaspoon cayenne pepper  
1 teaspoon paprika  
2 teaspoons ground cumin  
2 tablespoons lemon juice  
5 tablespoons finely chopped coriander (cilantro) leaves

1kg skinless snapper fillets  
lemon wedges, for serving

## Fish substitution

red emperor, deep sea bream, blue-eye cod, blue warehou

To make the chermoula, mix the olive oil with the garlic, cayenne pepper, paprika, cumin, lemon juice, coriander and 1/4 teaspoon salt. Place the fish fillets skin-side down in a large dish or on a tray. Brush the chermoula over the fish fillets, using up all the mixture, and leave them to marinate in the fridge for 1-2 hours, or overnight, if time permits.

Preheat a griller. Shake and loose bits or marinade off the fish and put the fillets on a foil-lined baking tray. Cook for 7-10 minutes, or until lightly golden on top and cooked through. Season and serve with lemon wedges.

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