



## **WHOLE BBQ FISH ASIAN STYLE with VIETNAMESE SALAD and RICE**

**Serves 4**

1 x 1.5-2kg whole fish, scaled and gutted  
2 tablespoons vegetable oil  
1 stalk lemongrass, cut into 5cm lengths  
¼ cup coriander leaves  
1 small knob of ginger, thinly sliced  
1 lime, thinly sliced  
1 kaffir lime leaf

### **Dressing**

¼ cup lime juice  
1 tablespoon fish sauce  
1 ½ tablespoons palm sugar or brown sugar  
1 chilli, deseeded and chopped finely  
¼ cup coriander leaves, chopped finely  
(adjust the dressing to taste e.g. hot, sweet, sour, salty)

Pat fish dry with paper towels. Cut 2 incisions 1cm deep, 10cm long and 4cm apart on each side of the fish. Brush with the vegetable oil.

Place fish on a large sheet of non-stick baking paper (large enough to wrap the fish). Fill the cavity of the fish with lemongrass, coriander, ginger, chilli, sliced lime and kaffir lime leaf, making sure you have some ingredients left over to sprinkle on top of the fish.

Wrap the fish tightly with the non-stick paper then wrap in alfoil. Place the fish parcel onto a pre-heated hot BBQ and cook each side for approximately 20 minutes.

To make the dressing, combine all the ingredients, except the coriander, until the sugar has dissolved.

To check if fish is cooked, eyes should be opaque and the fin should pull out evenly. Place fish onto a serving plate, pour the dressing over the warm fish and sprinkle with coriander.

### **Vietnamese Salad and Rice**

Steamed rice, to serve

#### **Vietnamese Salad**

1/3 cup rice vinegar  
1/3 cup lime juice  
1/4 cup white sugar  
2 tablespoons fish sauce  
1 long red chilli, seeded and finely chopped  
½ teaspoon freshly ground white pepper  
1 small red onion, halved and sliced into

thin slivers  
½ Chinese cabbage, finely shredded  
1 large carrot, cut into fine strips  
1 stick celery, cut into fine strips  
100gms green beans, blanched, trimmed and cut in half  
⅓ cup roughly chopped macadamias, toasted (see notes)  
2 tablespoons shredded mint leaves

Combine rice vinegar, lime juice, sugar, fish sauce, red chilli and pepper. Add the onion and leave to marinate. Combine cabbage, carrot, celery, beans, macadamias and mint in a large bowl and set aside.

Finish the Vietnamese salad: add onions and their marinade to the vegetable mixture and gently toss to combine. Place salad on a platter, and serve with BBQ Snapper and steamed rice.