

## WHOLE ROASTED SNAPPER IN FOIL



### **Ingredients (serves 6 people):**

2 whole snappers with about 27 cm long, scaled, gutted and gills removed

Salt to taste

Pepper to taste

100 g butter softened

1 lemon and 1 orange zest and juice

18 baby potatoes, scrubbed and parboiled until almost cooked

Several sprigs fresh rosemary

**Preparation:**

1. Wash the whole snapper inside and out and wipe dry.
2. Place each one on a piece of foil larger than the fish and season to taste with salt and pepper.
3. Combine the butter with the zest and juice of the lemon and orange, stirring until well mixed, and smear over each fish and inside the cavity.
4. Divide the potatoes between the two fish and place some in the cavities, scattering the rest over the foil.
5. Cut diagonal slits into the flesh and insert sprigs of rosemary.
6. Place a second piece of foil over each fish and fold the sheets together to form two parcels.
7. Place on a baking sheet and cook in a preheated 180° C oven for 25-30 minutes.
8. Test by unfolding the foil and making sure the flesh flakes easily and the juices run clear.
9. Remove the top sheet of foil and serve the fish with a fresh salad or seasonal vegetables of your choice.