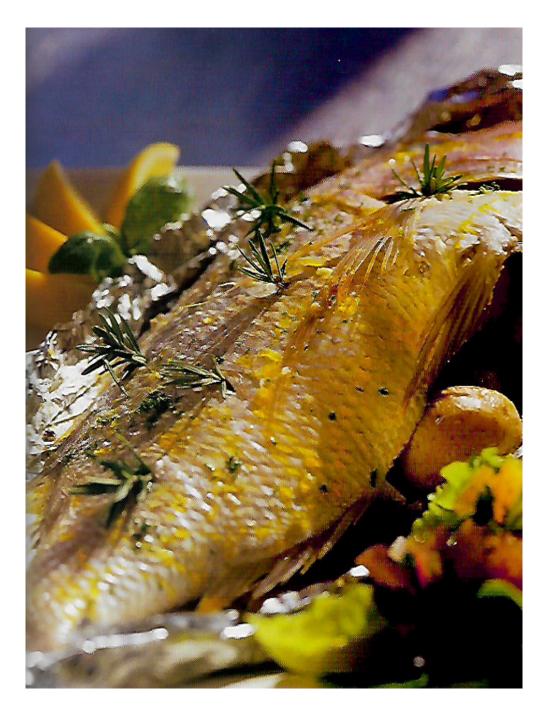
## WHOLE ROASTED SNAPPER IN FOIL



## 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 juice18 baby potatoes, scrubbed and parboiled until almost cookedSeveral 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.