



Miele

Snapper steamed in bag

By Shannon Bennett

25 minutes

Preparation time

10 minutes

Cooking time

6 serves

Serves

INGREDIENTS

6 x 180 g snapper fillets, skin removed
1 cup chermoula

Chermoula

1 red onion, roughly chopped
1 tbs ground cumin
1 tbs ground coriander
1 lemon, juiced
1 bunch fresh coriander, leaves and stalks
1 bunch parsley, leaves and stalks
4 cloves of garlic
1 tbs sweet paprika
1 tbs turmeric
1½ tbs ras el hanout spice mix
1½ tbs ground chilli
1 heaped tsp sea salt flakes
185 ml extra virgin olive oil

Miele Accessories

Steam container

METHOD

Snapper

1. Place each fillet on a sheet of baking paper measuring approximately 40 cm x 35 cm.
2. Place fillet on the bottom half of the paper leaving enough room to fold over and form a parcel. Place 2 tablespoons of chermoula sauce over each fillet. Bring the top half of baking paper down over the fillet. Fold in the side edges, and then fold in the bottom edge to form a parcel.
3. Place parcel on the bottom half of a similar sized piece of foil (shiny side in) and fold as per baking paper. You should now have a parcel that looks like a puffed pillow.
4. Place parcel in a perforated steam container and steam at 90°C for 10 minutes.

Chermoula

1. Place all ingredients for the chermoula into a blender, blend until pureed.

To serve

1. Place the opened parcel on a dinner plate and garnish with coriander sprigs and serve in the pouch with a plate of zucchini tartines.

Notes

- This dish can be prepared with any fish. Snapper, John Dory and bream will generally have similar temperature and cooking times as they are of similar thickness. Different types of fish may take a little less or more time to cook, so it can be trial and error, however the method “en papillotte” is something that actually makes cooking easier!
- Prepare before you go to work in the morning and keep in the refrigerator until you are ready to serve.