

Grilled fish with nut filling



DINE LIKE ROYALTY WITH THIS SEAFOOD SPECTACULAR!

INGREDIENTS

- 2 fresh **silvers** (± 600 g each)
- Coarse **salt**
- **Lemon** or **lime** wedges
- **Toothpicks** or **skewers**

FILLING

- 45 ml (3 Tbsp) **butter** or **margarine**
- 1 medium **onion**, finely chopped
- 50 g **pecan nuts**, coarsely chopped
- 125 ml (½ cup) fresh **breadcrumbs**
- 15 ml (1 Tbsp) chopped fresh **mixed herbs** or 5 ml (1 tsp) dried **herbs**
- [5 ml \(1 tsp\) Spur Seasoning Salt](#)
- 5 ml (1 tsp) **lemon zest** (optional)
- Freshly ground **black pepper**, to taste

BASTING

- 30 ml (2 Tbsp) fresh **fennel** or **dill**, chopped
- 45 ml (3 Tbsp) fresh **lemon juice**
- 45 ml (3 Tbsp) **olive oil**
- [60 ml \(¼ cup\) Spur Grill Basting Sauce](#)





- 2 cloves **garlic**, crushed
- 5 ml (1 tsp) **Spur Seasoning Salt**
- Freshly ground **black pepper**, to taste

METHOD

1. Sprinkle coarse salt on inside and outside of fish. Leave to stand for about 30 minutes. Rinse off salt and pat dry with a paper towel. Use a sharp knife to slash a few deep cuts diagonally into skin on both sides.
2. **Filling:** Heat butter in a medium heavy-based saucepan and sauté onion for a few minutes until soft. Add remaining ingredients.
3. Stuff fish with the nut mixture and close securely using toothpicks or skewers to ensure that filling does not fall out.
4. **Basting sauce:** Mix all ingredients together.
5. Place fish in an oiled hinged grid over moderate coals and grill for about 15-20 minutes. Turn and baste frequently on both sides with basting sauce until golden brown. Serve with lemon wedges.
6. Use leftover fish in a salad or phyllo pastry parcels.