

## Yellow Tail on the Braai



### Ingredients:

Trusty Braai stand. Preferably Kettle braai or whatever you prefer.

A whole yellow tail,

Leeks

Coriander

Garlic

Lemon fish spice

Onion

Carrots

Peppers

Cherry tomatoes

Olives

Olive oil

Mushrooms

### Method:

Prepare the Braai for indirect cooking.

Roughly chop all your veggies.

Rub down the yellow tail with Olive Oil inside and out and season thoroughly

I'm looking for robust flavours so we are stuffing the Yellowtail with Coriander, leek garlic and lemon and close the fish up.

Because we are looking for a char, we are not going to cover up the fish in foil. Put on the fire indirectly flip in 10 to 15 min depending on the size of the fish.

In a pan, throw in some oil and sweat all your veggies out. Season as you wish.

Once all is soft, place on your serving dish and table the fish on top of the veggies.