

Herby Citrus Fish

1 x 675g (1lb 8oz) whole red mullet, bream or snapper, cleaned and scaled
1 bunch fresh mixed herbs
1 lime, sliced
1 lemon, sliced
butter or oil, for brushing
salt and black pepper
lime and lemon zest, to garnish

Serves 1

Preheat the grill or BBQ

Wash the fish and thoroughly pat dry. Fill the stomach cavity with the herbs and a few slices of lime and lemon.

Make 3-4 diagonal cuts across the skin of the fish and fill with herbs and slices of remaining fruit. Squeeze any remaining juice from the lemon and lime over the fish. Season.

Cook over the barbecue or under the grill for 8-10 minutes on each side.

Garnish with lemon and lime zest. Serve with new potatoes and a green salad

