



SEAFOOD

# BBQ CHERMULA CRUSTED KINGFISH SKEWERS

## INGREDIENTS

- 1 x side Salmon (Cleaned)
- ¼ bch Mint (chopped)
- ¼ bch Parsley (chopped)
- ¼ bch Coriander (chopped)
- 1x Red Onion (fine dice)
- 10g Long Red Chilli (chopped)
- ¼ bunch Lemon (Zest & Juice)
- ½ clove Garlic (chopped)
- 5g Turmeric
- 5g Cumin
- 5g Paprika
- 100ml Ex Virgin Olive Oil

Equipment:

- Chopping Board
- Chefs Knife
- Mixing Bowl
- Fish Slice

## METHOD

1. Turn on BBQ with hood down on high for 10 mins.
2. Prepare Chermula Mix by combining ½ herbs with onion, chilli and spices. Moisten with lemon juice, zest and Olive Oil. Season with salt and pepper.
3. Cut Kingfish into finger size pieces and apply to a skewer.
4. Seal both sides of the fish on the flat top of the BBQ for 30 seconds or until golden.
5. Serve with you're a wedge of lemon and your favourite Riesling!



Preparation time: 10 minutes

Cooking time: 1-2 minutes

Serves: 2

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