



Psari ston founo

Whole snapper baked

MY FAMILY'S
FOOD DIARY



4 servings



50 minutes

INGREDIENTS

Baked snapper

- 1.3kg fresh whole snapper, cleaned and descaled
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ lemon, sliced
- 15 mL extra virgin olive oil

Dressing

- 40 mL lemon juice
- 40 mL extra virgin olive oil
- $\frac{1}{2}$ tsp salt
- 5 sprigs fresh parsley, finely chopped

DIRECTIONS

1. Preheat the oven to 200°C fan forced.
2. Pat dry the snapper with a paper towel.
3. Use a sharp knife to trim the fins and score the skin on both sides.
4. Season the skin and the inside with salt. Fill the inside of the fish with lemon slices.
5. Drizzle the inside and the skin with olive oil. Rub the skin so that the olive oil is evenly distributed.
6. Place the snapper on a large baking tray lined with baking paper.
7. Bake the snapper for 40 minutes.
8. While the snapper is baking, mix lemon juice, olive oil, salt and parsley for a fresh dressing.
9. Serve the fish with your favourite side dish.