

# SNAPPER WITH STEAMED CORN AND JALAPENO SALSA

## EQUIPMENT

CHEF KNIFE, MIXING BOWL, MEDIUM FRY PAN, SPOONS

## INGREDIENTS

1 X 180GM SNAPPER FILLET, 1 EAR OF CORN, ¼ CUCUMBER, ½ SPANISH ONION, 1 JALAPENO CHILLI,  
5 CHERRY TOMATOES, ½ BUNCH CORIANDER, 2 SPRIGS MINT, 1 SPRING ONION,  
1 LIME, OLIVE OIL, SEA SALT, 10GM BUTTER

## METHOD

PEEL THE HUSK FROM THE CORN AND PLACE ON A SMALL PERFORATED TRAY, PLACE INTO A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR  
7 MINS

SCORE THE SKIN OF THE SNAPPER AND SET ASIDE

PEEL THE SPANISH ONION AND REMOVE THE HEART AND FINELY DICE AND PLACE IT IN A SMALL MIXING BOWL

CUT AWAY THE SKIN FROM THE CUCUMBER AND FINELY DICE AND ADD TO THE BOWL, CUT THE JALAPENO IN HALF AND REMOVE THE SEEDS, DICE  
AND ADD TO THE MIX ALSO

CUT THE CHERRY TOMATOES INTO FINE WEDGES ADD TO THE BOWL, CHOP THE SPRING ONION, CORIANDER AND MINT AND ADD TO THE SALSA

SQUEEZE THE JUICE OF 1 LIME INTO THE SALSA, SEASON WITH SALT AND A HEAVY SPLASH OF OLIVE OIL, MIX WELL AND SET ASIDE

REMOVE THE CORN FROM THE OVEN AND SET ASIDE TO COOL SLIGHTLY

PLACE THE SNAPPER ON A SHEET OF BAKING PAPER, SEASON BOTH SIDES WITH SALT AND OLIVE OIL AND PLACE ANOTHER SHEET OF PAPER ON  
TOP

PLACE THE SNAPPER INTO THE OVEN STEAM SETTING 80 DEGREES FOR 12 MINS

WHILE THE SNAPPER COOKS CUT AWAY THE KERNELS FROM THE CORN AND BREAK UP SLIGHTLY WITH YOUR FINGERS AND MIX THROUGH THE  
SALSA, CHECK THE SEASONING OF THE SALSA AND ADJUST WITH SALT AND EXTRA LIME JUICE IF NEEDED

WITH 2 MINS REMAINING ON THE TIMER HEAT A MEDIUM SIZE FRYPAN OVER MEDIUM HEAT

REMOVE THE SNAPPER FROM THE OVEN AND PAT DRY WITH SOME PAPER TOWEL, ADD A SMALL SPLASH OF OLIVE OIL TO THE PAN AND PAN FRY  
SKIN SIDE DOWN FOR 2 MINS

REMOVE FROM THE HEAT AND ADD THE BUTTER, TURN THE FISH OVER AND BASTE THE SKIN WITH THE MELTED BUTTER

PLACE THE FISH ON A PLATE AND SPOON OVER THE SALSA AND SERVE

## HINTS & TIPS

- IF YOU LIKE A LITTLE EXTRA HEAT IN YOUR SALSA LEAVE THE SEEDS IN THE JALAPENO
- MAKE YOUR SALSA AHEAD OF TIME, THE LONGER IT SITS THE MORE THE FLAVOURS WILL DEVELOP
- THIS SALSA IS GREAT WITH STEAMED CHICKEN OR EVEN IN TACOS WITH SOME RIPE AVOCADO