

Janella's Recipes

21.11.2006

Roast Snapper (serves 4)



Ingredients

- 1 Medium whole snapper
- 2 fresh lemongrass stalks
- Fresh chilli
- 1 bunch coriander
- 3cm knob of fresh ginger
- salt to taste
- 1 lime
- sesame oil

Roast Veggies

- 1/2 Large sweet potato
- 2 baby beetroot
- 1 fennel bulb
- 1 bulb garlic
- Olive oil

Method

On bottom of baking tray place a few parsley stalks. Place whole fish on top.

Stuff fish with stalk and leaves of coriander, parsley, ginger and lime slices.

Rub a little oil over fish, then top with fresh chilli slices, lime or lemon wedges, spring onions, sesame oil and salt.

Put in the oven on 180°C for about 20 minutes, depending on size of fish.

You'll know it's cooked when your knife can go in and lift the flesh.

Roast Veggies

Coat all the veggies in oil and season. Place on an oven tray and bake for approx 20-30 minutes on 180°C.

Gary's Recipes

21.11.2006

Roasted belly of pork with garlic



Method

Score the skin of the pork and rub with the ground spices and salt.

Place the skin side down into a large heavy based frying pan – surround with garlic and place into the oven at 165°C for 1 hr.

Turn over and baste regularly for a further half-an-hour.

Ingredients

- 1 piece pork 2kg thick – de boned skin on.
- 2 heads Garlic
- 2 tbsp ground cumin
- 2 tbsp ground garlic
- 2 tbsp salt
- tsp ground clove
- tsp ground star anise
- 75 ml olive oil