

## BLACKENED CRIMSON SNAPPER WITH LIME BUTTER

Yield: Makes 4 servings

### INGREDIENTS

4 Crimson Snapper fillets  
½ cup vegetable oil

### CAJUN SPICE MIX

1 tablespoon fennel seeds  
1 tablespoon coriander seeds  
1 tablespoon cumin seeds  
½ tablespoon dried garlic  
4 dried chilies, coarsely chopped  
½ tablespoon salt flakes  
½ cup sweet paprika

### LIME BUTTER

1 lime, zested and juiced  
½ cup of butter, softened  
Salt and cracked black pepper

### PREPARATION

Make Lime Butter: combine all ingredients well. Roll butter into a cylinder shape, 3-4cm in diameter, in plastic wrap, refrigerate until firm.

Make Cajun Spice Mix: dry roast all the seeds for a few minutes, until aromatic. Grind to a fine powder in a spice grinder. Add garlic, chilies and salt and grind until fine, and then stir in paprika.

Place spice mix on a flat plate. Pat the fish dry with paper towel. Brush both sides with vegetable oil and roll in the spice mixture, ensuring they are evenly coated. Heat remaining oil in a frying pan, BBQ or char-grill plate over medium heat. Cook the fish for 4-6 minutes each side, until spices begin to blacken and the flesh flakes easily when tested with a fork. Put fish on plates and place a thin disc of Lime Butter on top of each one. Goes nicely with green salad.

