



Deep Fried Snapper Stuffed With Pesto Butter

(inspired by Rick Stein's book: Fruits of the Sea)

Serves 4

Prep Time: 30 Mins

INGREDIENTS

FOR THE PESTO BUTTER:

4 TBSP Jars of Goodness
Genovese Pesto
25g / 1oz butter, softened

40g / 1½ oz plain flour, seasoned
with salt and pepper
1 large egg, beaten
75g / 3oz fresh white
breadcrumbs

FOR THE FISH:

1 x 1.25kg / 2½ lb thick fillet of
red snapper, skinned

Sunflower oil for deep frying

METHOD

1. First make the pesto butter: Mix the softened butter with the pesto. Spoon the pesto butter on to a sheet of cling film in a line about 10 cm (4 in) long, then roll it up in the cling film into a sausage shape, twisting the ends of the cling film to secure it. Put in the freezer until hard. When the butter is firm, use to stuff the fish (see below).
2. Stuffing the Fish with Pesto Butter:
Trim away the thinner belly flap from the fillet and cut the rest into four 175 g (6 oz) pieces, each about 12.5 cm (5 in) long.
3. To make a pocket in the pieces of snapper, make a deep cut, 7.5 cm (3 in) long, in the side of each piece of fish with a small, sharp knife, taking care not to cut right through to the other side.
4. Remove the butter from the freezer, unwrap and cut into slices 1 cm (½ in) thick Gently poke 2 pieces of butter into the pocket of each piece of fish and then close up the pocket so that no butter is visible.
5. Pour the oil into a large pan so that it is about one-third full. Heat to 180°C/350°F or until a small piece of white bread dropped into the oil browns and rises to the surface in 1½ minutes. Dip the pieces of fish in the seasoned flour, making sure that they are all well coated. Then dip them into the beaten egg and lastly the breadcrumbs, pressing them on



well to give a thick, even coating. Deep-fry the fish, 2 pieces at a time, for 5 minutes or until crisp and golden. Lift out and drain on kitchen paper; then serve straight away.