



## Crispy skinned grilled Snapper

### Pesto

- Half a bunch of basil
- Half a bunch of parsley
- 3 garlic cloves
- 3 table spoons of olive oil
- 100gr of cashew nuts

In a food processor gently blend until combined

### Directions

1. Pre heat pan or BBQ to high heat.
2. Add olive oil.
3. Once hot, place fish skin side up to sear.
4. Once the non-skin side is golden, flip skin side down until crispy and cooked through.
5. Pan fry or BBQ some fresh cherry tomatoes and greens lightly.
6. When ready to serve, season with salt, pepper and lemon juice.

To finish use Balsamic glaze and the pre made Pesto to bring it all together.