

Barramundi in Foil





Ingredients

- 1 x 250g portion of barramundi per person
- Tarragon
- Butter
- Thin slices of lemon or lime
- Salt and pepper
- Foil

Method

For each portion of barramundi take a double length of foil.

Brush foil with butter. Place barramundi portion onto the buttered foil, sprinkle with tarragon and top with lemon or lime slices. Wrap the fish as an air tight package.

Place the packages on a moderate heat BBQ plate and cook for about 7 minutes (alternatively oven-bake for approximately 12 minutes on 180°). Test the fish by passing a knife into the package, if you feel no resistance then the fish is cooked.

Serving

Serve with a crisp salad.