

Roasted Whole Pink Snapper with Fennel Salad & Lemon Caper Dressing

Prep: Fish 5 minutes | Salad 20 minutes | Dressing 5 minutes

Cook: Fish 20 minutes

Serves 4-6

Cooking a whole roasted fish is not something to be nervous about – it's actually a very easy way to entertain as all the prep is done ahead, and the cooking method is very simple. Ask your fishmonger to clean the fish (scales and gutting) and you have most of the work done already!

Fennel, lemons and capers are a natural partner for fish; here we have put them together in a fresh salad garnish - simple and delicious.

With thanks to [F.V Bowithick](#) and [Fins Seafood](#) for the baby pink snapper, and [Gilbert's Fresh Market](#) for the salad ingredients

INGREDIENTS

For the fish:

1 sparkling fresh whole snapper, approx. 1.2kg
olive oil to brush
freshly ground black pepper
sea salt
garlic powder (optional)
1 medium lemon, sliced

For the salad:

1 large fennel bulb, finely shaved (see notes)
fennel fronds (reserved from bulb)
6 radishes, finely sliced
4 spring onions, finely sliced
1 medium Lebanese cucumber, sliced
1 cup Italian flat leaf parsley leaves

For the dressing:

50 ml fresh lemon juice
120ml extra virgin olive oil
3Tb capers, finely chopped
1 tsp Dijon mustard
freshly ground black pepper
sea salt

METHOD:

- Preheat oven to 220°C fan bake.
- Place fish on a baking paper-lined oven tray. Lightly score the skin about three times on each side with a sharp knife.
- Brush fish all over with olive oil, season generously with pepper, sea salt and garlic powder if using, and lie the lemon slices on the tray around the fish.
- Place fish in oven near the top and roast for 20 minutes. To check that it is done insert the tip of a small sharp knife into the flesh near the neck – it should come away easily from the bones.
- For the salad, combine the prepared salad ingredients in a bowl and set aside.
- To make the dressing, whisk together the lemon juice, mustard and olive oil, season with black pepper and stir in the chopped capers. Taste for seasoning and add salt to taste

To serve:

- Transfer cooked snapper to large serving platter with the roasted lemon slices.
- Toss fennel salad with about a third of the dressing, scatter salad around and across the fish and drizzle over more Lemon & Caper dressing. Serve immediately.

Notes:

- I shaved the fennel and radishes on a mandolin – if you don't have a mandolin slice them as finely as you can manage.
- You can slice the fennel and radishes ahead of time (up to an hour) and keep them in a bowl of water with a couple of slices of lemon to stop the fennel from browning. Drain well before assembling your salad.
- Dressing can be made the day before and stored in a jar in the refrigerator.