



Grilled Bream with Tomato and Seaweed Salsa

Serves: 2

Prep time: 10 minutes

Cook time: 15 minutes

Ingredients:

1 large bream, scaled and gutted

2 tomatoes, any hard core removed and finely diced

¼ red onion, peeled and finely diced

1 tablespoon lemon juice, plus extra to serve

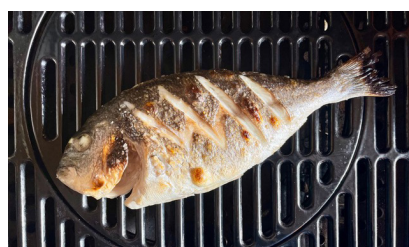
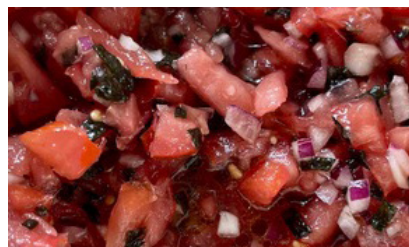
1 tablespoon olive oil

1 sheet (7 x 4 inches) nori, finely crumbled (this is easiest if you cut it into fine strips with scissors, then snip into small pieces)

Neutral oil, for cooking the bream

Bream is a marvellous fish for the barbecue, with rich, pearly white flesh and skin that crisps up beautifully. This tomato salsa has a punch from seaweed, which is crumbled and adds an iron-y twang that works well with seafood.

Method:



1. Combine the tomatoes, red onion, lemon juice, olive oil, nori and some salt and pepper in a bowl and mix well. Set aside.

2. Make several slashes in the bream, rub with neutral oil and season with salt.

3. When you are ready to cook, light two gas burners on the Jupiter Outback BBQ and set the heat to high.

4. Cook for 6-8 minutes per side, depending on the size of the bream.

5. Serve the bream with the tomato and seaweed salsa.

6. Remove the steak and allow to rest.