



SCAN FOR VIDEO

BBQ HUMPTY DOO **BARRAMUNDI** WITH SMOKY CORN SALSA AND GUACAMOLE



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Prep time **40 minutes** | Cooking time **25 minutes** | Serves **4–6**

Whole barramundi cooked on the barbecue takes on a delicious smoky flavour. If you don't have a barbecue, you can cook it on a char-grill instead — in this case, grill your corn first, then cook the barramundi. Serve the barramundi as the centrepiece for guest to flake into chunks and use to stuff warmed tortillas in the ultimate build-your-own-taco station.

INGREDIENTS

- 2 plate-sized Humpty Doo Barramundi
- 3 spring onions, coarsely chopped, plus 2 extra, thinly sliced
- 1 lime, sliced
- 90 ml extra-virgin olive oil, plus extra for drizzling
- 2 tsp ground chipotle chilli
- 1 tsp ground cumin
- 1 tsp ground coriander
- 2 corn cobs, husks and silks removed
- 1/4 cup coarsely chopped coriander
- 1 garlic clove, finely chopped
- Juice of 2 limes, plus extra wedges to serve
- Shredded red cabbage, crumbled feta, coriander sprigs and hot sauce, to serve
- Warmed tortillas, to serve

ROUGH GUACAMOLE

- 3 ripe Hass avocados, halved and scooped out of their skins
- Juice of 2 limes
- 2 garlic cloves, finely chopped
- 1 long green chilli, thinly sliced
- 2 tbsp sour cream
- 2 tbsp coarsely chopped coriander

5 SIMPLE STEPS

1. To make the rough guacamole, coarsely mash the avocado in a bowl with a fork. Add the lime juice, garlic, chilli, sour cream and coriander, season to taste and stir to combine. Set aside for the flavours to develop while you prepare the rest of the dish.
2. Preheat a chargrill or barbecue to medium-high heat. Slash 3–5 incisions in each side of the Humpty Doo Barramundi and stuff the cavities with chopped spring onion and lime slices. Tie at intervals with kitchen string, then rub all over with 2 tbsp oil.
3. Combine the spices in a bowl and season the barramundi on both sides to taste. Char-grill, turning occasionally, for 20–25 minutes until the flesh flakes easily.
4. While the barramundi is cooking, grill the corn. Rub the corn all over with a little oil, season and char-grill, turning occasionally, for 10–15 minutes until tender and lightly charred. When cool enough to handle, slice the kernels from the cobs and combine in a bowl with sliced spring onion, coriander, garlic, lime juice and remaining 2 1/2 tbsp olive oil. Season to taste and set aside.
5. Arrange the barramundi on a serving platter and spoon some of the corn salsa over the top. Serve with rough guacamole, shredded cabbage, crumbled feta, coriander sprigs and warmed tortillas with remaining corn salsa, hot sauce and lime wedges.