

Creamy Peri Peri Fish

Last Updated Saturday, 06 October 2018 11:07



600g sliced fish (1.5 cm thick)

2 Tbsp crushed green chillies (or to taste)

2 Tbsp lemon pepper

1 tsp salt

Lemon juice

Marinate the fish in the rest of the ingredients.

Place the fish in a flat layer on an oven tray.

Drizzle over melted butter/olive oil.

Bake at 200°c for 15 - 20 minutes.

When cooked, pour over the sauce and garnish with chopped dhania.

Sauce:

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100g butter

2 Tbsp crushed garlic

1 to 2 Tbsp chilli powder

1/2 cup Steers peri peri sauce

1/2 cup mayonnaise

1/2 to 1 cup fresh cream

Melt the butter in a saucepan.

Roast the garlic and chilli powder in the butter for a few minutes.

Add the rest of the ingredients and boil once.