

GRILLED GROUPEL WITH ROSEMARY CITRUS MOJO



INGREDIENTS

For the spice mix:

- 2 teaspoons cumin seeds
- 1/2 teaspoon coriander seeds
- 1 teaspoon whole black peppercorns
- 1 teaspoon salt
- 1 teaspoon oregano

For the fish:

- 4 each grouper fillets -- 6 ounces each
- 1 tablespoon olive oil

For the Rosemary Mojo:

- 2 tablespoons olive oil
- 2 each garlic cloves -- sliced thin
- 1/4 cup orange juice
- 1/4 cup lime juice
- 1/4 cup grapefruit juice
- 1 each orange -- segmented
- 1 tablespoon fresh rosemary -- chopped

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DIRECTIONS

To make the spice mix, toast the cumin seeds, coriander seeds and peppercorns in a dry saucepan set over a medium heat. Cook for about 1-2 minutes, until fragrant. Cool slightly before grinding to a powder. Mix the ground spices, salt and oregano together and rub over the Grouper. Reserve any extra spice mix. Drizzle the fish with olive oil and leave to marinate for about 30 minutes.

Prepare your grill to medium heat.

To make the mojo, heat the olive oil in a saucepan and add the garlic. Cook for a few minutes or until the garlic starts to brown slightly. Add the juices and rosemary, bring to the boil. Remove from the heat and set aside until ready to serve.

Grill the Grouper for about 3 to 4 minutes on each side, until just cooked through. Transfer the grouper to four serving plates. Scatter and divide the orange segments between the four plates and spoon the mojo sauce over the fish, garnish with fresh rosemary sprigs.

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