

Ingredients:

1 x 2kg whole Baramundi fish

½ cup curry leaves

Spice paste

1 3cm ginger root

3 garlic cloves

3 shallot onions

100mls sunflower oil

Nuoc cham

Makes 250ml

5 tablespoons caster sugar

3 tablespoons water

80mls fish sauce

Juice of 3 limes

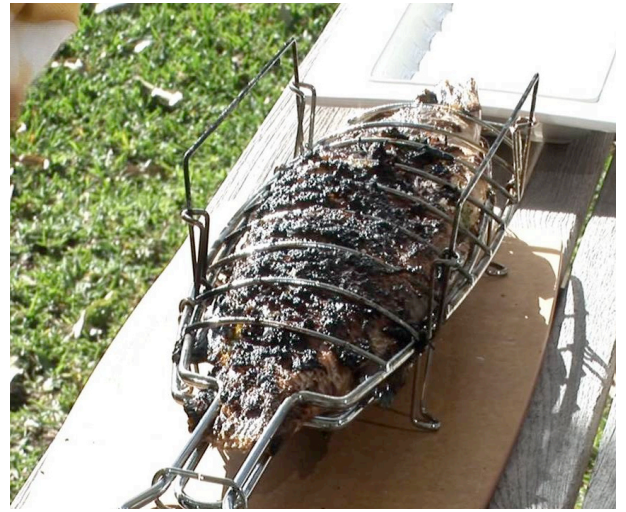
1 large or 2 small garlic cloves, finely minced

1 long red chili or 2 birdseye chillies if you like heat

BBQ equipment (Product available at Barbeques Galore Stores)

1 x BBQ

1 x Bar-B-Chef Fisharoo

**Method**

1. Scale and gut your fish if it is not already done (best to get the fish guy to do it) then make deep cuts across the skin of the fish on either side about 1cm apart.
2. Place the spice paste ingredients into a blender with 100mls of sunflower oil and puree until smooth.
3. Finely shred the curry leaves and mix with the spice paste. Then massage the paste into the cuts on both sides of the fish and then allow to marinate in the fridge for 30 minutes.
4. Make the Nuoc cham sauce and preheat your bbq for high direct grilling.
5. Place the fish into the Bar-B-Chef Fisharoo, if you need to trim the tail fins so that it fits in nicely. Place the Bar-B-Chef Fisharoo and the fish directly over the heat and cook evenly on both side for about 10 minutes each . Serve with the sauce and a salad of your choice!

Nuoc cham method

1. Whisk the sugar with the water.
2. Add the fish sauce, lime juice and stir to dissolve the sugar completely.

Nuoc cham method continued

3. Add the garlic, chili and combine.
4. Allow the sauce to rest for 1 hour before serving.
5. The sauce will keep for up to 2 weeks in the refrigerator if stored in an airtight container.