



BARRAMUNDI POCKETS

INGREDIENTS

Barramundi fillet	Fresh dill
Butter	Salt and Pepper
Juice of 2 limes	

METHOD

1. Set the CrossRay electric barbecue temperature at 356 °F or 180°C. This should take around 5-10 minutes depending on outdoor temperature.
2. Begin by tearing off a piece of aluminum foil large enough to fully wrap the fish fillet. Using a small brush or your hands, evenly spread a generous amount of butter over the surface of the foil. The butter will help to keep the fish moist while it cooks and add flavor to the dish.
3. Carefully place the barramundi fillet on top of the buttered foil, ensuring that it's centered. Season the fillet with a pinch of salt and freshly ground black pepper to taste. Squeeze fresh lime juice over the fish, allowing the acidity to enhance the flavor. Finally, place a sprig of fresh dill on top of the fillet, which will add a fragrant herbal note to the dish.
4. Once the fillet is prepared, carefully fold the aluminum foil around the fish, sealing the edges tightly to create a pouch. This will help trap the steam and flavors as the fish cooks. Place the foil-wrapped fillet on the preheated grill, close the lid, and let it cook for several minutes. Cooking time will vary depending on the thickness of the fillet, but a general guideline is about 8-10 minutes for medium thickness.
5. After the cooking time has passed, carefully remove the foil pouch from the grill using tongs or a spatula, as it will be hot. Gently unwrap the foil, taking care to avoid the steam that may escape. Serve the tender, flavorful barramundi fillet immediately, paired with your favorite side dishes.

1 SERVES | COOK 5-10 MINUTES

ELECTRIC

