

# Baked hole fish

## Directions:

An ideal recipe for a Webber or large Camp Oven.



This image is from a fish cooked in a Webber.

The recipe was done in the Kitchen Oven.

Simply put all the ingredients in a large baking dish, place the fish on top and put some of the herbs inside it with some lemon slices.

Place the water on the baking dish.

Pour the wine over the fish, then the olive oil.

Sprinkle the fish and inside the belly with sea salt.

Cover the fish with the same veg/herbs mixture and finally aluminium foil.

Bake in medium the oven.

Keep checking till it's cooked through.

Serve with your vegetables of preference (eg. Baby broccoli, carrots, green beans or snow peas, boiled potatoes), drizzle veges with virgin olive oil.

## Ingredients:

1 Hole Fish, *Gutted*

2 Lemons

1 Onion (Large), *coarsely chopped*

1 Capsicum, *coarsely chopped*

1 Head Of Garlic, *peeled, halved, sliced*

Spring Onions, *coarsely chopped*

4 Medium Tomatoes, *coarsely chopped*

1 Bunch Fresh Coriander, *coarsely chopped*

1 Dill, *coarsely chopped*

4 Bay Leaves

½ Bunch Cellery, *coarsely chopped*

200ml Olive Oil

200ml White Wine (Dry)

300ml Water

Salt

## Metrics:

Difficulty: Easy

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