



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Baked Snapper with Christmas Stuffing

Ingredients

1/2 loaf brown bread
80g pistachio nuts, roughly chopped
Olive oil
3 spring onions, finely sliced
1 punnet cherry tomatoes, halved
1/2 bunch fresh parsley, finely chopped
1/2 bunch fresh sage, finely chopped
1/2 bunch fresh thyme, finely chopped
1.5kg snapper, scaled, cleaned, trimmed
1 orange, zest
1/4 cup dried cranberries
Lemon wedges, to serve



Method officially tested

1. Preheat the oven to 190 (180 fan force) degrees Celsius.
2. Place the bread in a food processor and process into crumbs.
3. Heat a large frying pan over a medium heat, add the pistachios and cook until golden. Place aside in a bowl.
4. Place large frying pan over medium heat. Heat olive oil and sauté the spring onion for 1 – 2 minutes. Add the tomatoes and cook for a further minute. Add the breadcrumbs, chopped herbs, nuts and drizzle with olive oil and season with salt and pepper.
5. Line a baking tray with foil and baking paper, place the snapper on top. Score the fish each side with 3 – 4 cuts. Rub fish with olive oil, and season with salt and pepper. Stuff the inside of the snapper with the stuffing; stuff the extra stuffing into the cuts on both sides of the fish. Scatter orange zest and dried cranberries over the fish and drizzle with olive oil.
6. Wrap the whole fish with the foil and baking paper and place in the oven. Cook for 1 hour 20 minutes. Uncover and cook for a further 10 minutes. Rest cooked snapper for 10 minutes.
7. Place the snapper on a serving platter and serve with lemon wedges.