



**MORGENSTER**

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***CHERMOULA FISH KEBABS***

*RECIPE 64/98*

### **What you will need:**

- 1 red onion, finely chopped
- 2 garlic cloves, crushed
- 80ml fresh parsley
- 5ml ground coriander
- 5ml paprika
- 2ml chilli flakes
- 5ml salt
- a pinch of saffron
- juice of 1 lemon
- 80ml **Morgenster Extra Virgin Olive Oil**
- 750ml fresh coriander leaves
- 800g skinless firm white fish fillets, cut into cubes
- 1 green pepper, cut into cubes
- 1 yellow pepper, cut into cubes
- wooden skewers, soaked in water

**FLOS  
OLEI  
2014**

**MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**



### **How to prepare:**

Place onion, garlic, parsley, ground coriander, paprika, chilli flakes, salt, saffron, lemon juice, olive oil and fresh coriander in a food processor and process to a coarse paste.

Coat the fish in the mixture, cover and marinate for one hour.

Thread the fish on to the skewers alternately with the green and yellow peppers.

Preheat the grill or prepare the braai and cook the kebabs for about 10 minutes, until done.

Recipe supplied by The Star, Angela Day.