



**Miele**

# Snapper in crazy water

By Miele

**20 minutes**

**15 minutes**

**6**

Serves

## INGREDIENTS

60ml extra virgin olive oil  
6 cloves garlic, thinly sliced  
1 tsp dried chilli flakes  
3 truss cherry tomatoes  
250ml dry white wine  
100ml fish stock  
800g snapper fillets, cut into 6 portions  
300g clams, scrubbed and rinsed  
1 cup continental parsley, roughly chopped  
Murray River salt flakes  
Ground pepper, to taste  
Extra olive oil  
1 lemon, zested

## **METHOD**

1. Heat oil in a Gourmet oven dish on medium-high heat, Induction setting 6.
2. Add garlic and fry for 2 minutes until it starts to soften. Add chilli and stir to combine followed by tomatoes, wine and fish stock and bring to a simmer.
3. Remove dish from the cooktop and add the snapper fillets.
4. Place into the Steam Oven and Steam at 100°C for 2 minutes.
5. Add the clams and return to the Steam Oven and Steam at 100°C for a further 3 minutes or until clams open.
6. Remove dish from Oven, season to taste, drizzle with olive oil and scatter with chopped parsley and lemon and serve.

## **HINTS AND TIPS**

- This classic dish is called crazy water because the colour of the poaching liquid reminded the fisherman of local homemade wine.
- Snapper can be substituted for any other white fish such as kingfish, sea bream, cod or barramundi.