

# BBQ Feast; Sumac & Lime Sea Bream & Potato Salad

A true feast for a hot summer's day. Make sure the barbecue is nice and hot!

Serves 4 people.

## Ingredients

### For the Fish

2 whole sea bream

black pepper

salt

sumac

rapeseed oil

lime, sliced

handful of tarragon

### For the Potato Salad

500g baby potatoes, washed

3 heaped tbsp mayonnaise

3 tbsp extra virgin olive oil

generous pinch of black pepper

generous pinch of salt

### For Salad

3 artichokes hearts marinated in oil, roughly chopped

150g mixed salad leaves

juice of  $\frac{1}{2}$  lime

$\frac{1}{2}$  tsp dijon mustard

generous pinch of black pepper

generous pinch of salt

handful chives, roughly chopped

## Method

– To prepare the potato salad, add the potatoes to a pan. Cover in water and cook for 10-15 minutes until soft. Drain

the potatoes and let them cool for 5 minutes.

– In a large bowl, mix the mayonnaise, olive oil, black pepper, and salt. Then, add the potatoes and combine. Press the potatoes with the back of your spoon to roughly crush the potatoes.

– To prepare the salad dressing, mix 2 tbsp of the oil from marinated artichoke hearts, lime juice, mustard, salt, and pepper in a small bowl. In a large bowl, add the salad leaves and artichoke hearts. Drizzle the dressing on top. Mix well.

– Place the sea bream on a plate. Generously sprinkle some black pepper, salt, and sumac all over the fish.

– Drizzle some rapeseed oil over the fish and rub it in. Then, stuff the lime and tarragon inside the fish.

– Spread a little bit of oil on the barbecue before placing the fish on top. Cook on both sides for 5 minutes or until the skin starts to char and come away.

– Once cooked, transfer to a serving plate.

Time to tuck in!