

# Coopers Celebration Ale Steamed Snapper

## Ingredients

- 1-2 bottles of Coopers Celebration Ale, 375mls
- 1 whole snapper, around 1 kg
- 1 tomato, sliced
- 1 lemon, sliced
- 1 bunch of basil plus extra to dress fish
- 2 garlic cloves, sliced
- 2 spring onions, sliced
- Salt
- Pepper
- Olive oil
- Handful pinenuts, toasted
- 50g baby capers

## Method

Score the snapper 3 times on each side through to the bones. Then season generously with salt and pepper. Inside the cavity in the fish's belly, place salt, pepper, tomato, lemon and basil.

In a wok or steamer pan pour the beer, a cup of water, a pinch of salt, the garlic and spring onions and bring the mixture to a simmer. Place a rack or steam basket above the level of the simmering liquid.

Place the fish on the rack or in the basket, add the lid and cook until the flesh has changed to a white colour the whole way through.

Once cooked, serve on large plate with some of the steaming liquid poured over the fish. Then top with the pine nuts, baby capers, some shredded basil leaves, a pinch of salt, a pinch of pepper and a drizzle of olive oil.

Serve with a salad of bitter leaves.



*Coopers*