

BOERENGEEES

ENGLISH • BONUS RECIPE

Angola meets the braai: lemon fish and tomato relish

A BOERENGEEES grilled fish crossover with a bright onion and tomato relish.

INGREDIENTS

4 firm fish fillets; 2 tbsp oil; 1 lemon; 1 onion; 2 tomatoes; 1 chilli; salt

METHOD

1. Brush fish with oil and season. Grill over moderate coals until opaque and cooked through.
2. Chop onion, tomato and chilli; dress with lemon and salt.
3. Spoon relish over the fish and serve with bread or a starch.

BOERENGEEES | Two cultures. One table. Many stories.

Home adaptation awaiting a kitchen trial.