



Miele

Snapper in crazy water

By Miele

20 minutes

Preparation time

15 minutes

Cooking time

6 servings

Serves

INGREDIENTS

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

Miele accessories

Gourmet oven dish

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.