

ZA'ATAR ROASTED SNAPPER AND TAHINI SAUCE

YOU WILL NEED

1 kg Whole snapper, scaled and cleaned
2 tbsp Rubyspice Za'atar You Star
3 tbsp Olive oil

Tahini Sauce

2 Cloves of garlic
2 tbsp Tahini Paste
1 Lemon
Salt and Olive oil

METHOD *40 minutes*

Preheat oven to 180°C
Score the snapper diagonally a few times on each side
Line a baking tray with non stick baking paper
Mix the Za'atar and olive oil together in a bowl
Smear the herby spice mixture well over the snapper
Bake in the oven for 28-30 minutes depending on fish size
Serve with Tahini Sauce on the side

Tahini sauce

Crush 2 cloves of garlic with $\frac{1}{2}$ tsp salt in a large mortar and pestle.
Add 2 tablespoons of tahini paste, juice of one lemon. Stir until smooth.
Add 1 tbsp water at a time for a thin consistency. Drizzle in some olive oil, the amount to your liking.
