



Serves 2 people

Ingredients

400g barramundi skin on
Sea salt flakes
Veg oil
1 mango
1/2 a lemon
Small handful mint leaves
Small handful coriander leaves

Cut barramundi in half so you have 2 even sized portions.
Dry and Season barramundi skin with salt flakes.

- In a heavy based pan put 1-2 tablespoons of veg oil and grill skin side down on medium heat.
- Whilst fish cooks, slice up mango into fine slices and dress with lemon juice.
- Finish with fresh herbs at last minute.
- Flip barra after 5-6 minutes on skin and finish the top with 1-2 minutes.
- Toss salad and serve barra skin side up.

Enjoy!

Jack Higgott & Tourism NT

