

Snapper with zucchini and dill

Presented by chef Marcell Kustos

Enjoy with Molly's Cradle [Pinot Gris](#)

Ingredients

Zucchini puree

- 700g zucchini, peeled, grated
- 1 onion, small, diced
- 1 bunch dill, fresh
- 140 ml milk
- 140 ml sour cream
- 2 Tbsp flour
- 1 tsp lemon juice/vinegar

Snapper

8 fillets, steamed Snapper



Method

1. Peel and grate zucchinis.
2. Add salt, set aside for 10 minutes and squeeze water out.
3. Add oil to the pan, fry onion until translucent, add half of the dill.
4. Add zucchini and cook it for 10 minutes.
5. Add milk.
6. Mix sour cream and flour. Slowly add to the warm zucchini mix.
7. Add lemon juice for desired acidity.
8. Serve with fresh dill.
9. In a medium pot, boil water and place a steaming basket with parchment paper.
10. When the water is boiling steam the snapper fillets for 4 minutes.
11. Serve the snapper on top of the zucchini puree.

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