



BBQ FLAVOUR
CHARCOAL & SMOKE WOOD

COD ORANGE

INGREDIENTS:

cod (150gr p.p.)
leek
red onion
lime
chives
orange

REQUIREMENTS:

BBQ or oven
Wood Wraps Alder
butcher's twine

SET UP:

indirect heat

Start by soaking the Wood Wrap in water for 20 minutes. Meanwhile, portion the cod into 150-200 gram portions. The tenderloin (the thick piece cut from halfway down the fillet to the head) is ideal for this dish.

Cut the lime into slices and the red onion and leek into thin rings. Then place the lime slices on the Wood Wrap with the cod on top. Then also cut the chives and the zest of the orange into strips (note: do not cut into the white of the orange). Add all the ingredients together and tie the wrap closed with butcher's twine.

Finally, grill the Wood Wrap for 20 minutes with indirect heat at a temperature of 180°C.

Tip: Serve with cooked new potatoes and white wine sauce.