

Selena + DeVONN FRANCIS

EPISODE 3

INGREDIENTS

For snapper:

4 large banana leaves
(2 feet in length and
about a foot wide)

2 tsp of Yardy World x
Madre Mezcal Chili Salt

½ tsp ground coriander

1 2-inch piece ginger,
peeled and grated

4 cloves grated garlic

2 tbsp extra-virgin
olive oil

1 poblano, finely sliced

1 yellow pepper, finely
sliced

1 shallot, trimmed and
sliced lengthwise

½ lb. fresh coconut flesh

2 tbsp of seasoned
rice wine vinegar

2 large red snapper
sides, skin on, scaled
and deboned

1 large bunch fresh cilantro,
leaves roughly chopped,
plus extra for garnish

Flaky salt

2 tsp of Yardy World x
Madre Mezcal Black Salt

1 large bunch of sawtooth
cilantro leaves

1 lime

For coconut yogurt:

½ cup coconut yogurt

Juice of half a lime

1 tsp salt

2 cloves garlic, finely
grated

1 tsp of extra virgin olive oil



BANANA LEAF ROASTED SNAPPER

DIRECTIONS:

1. Place a wire rack in the center of your oven and preheat the oven to 425°F.
2. In a skillet over medium-high heat, toast coriander seeds until the aroma begins to fill the air. Then grind the coriander seeds in a Vitamix or mortar and pestle. Transfer to a small bowl with chili salt, ginger, garlic and olive oil and combine until it becomes a loose paste.
3. On a baking sheet, rub the paste onto the skin and flesh side of your snapper with chili salt, coriander, and ginger.
4. While the snapper marinates, line a large sheet tray with the two banana leaves lying lengthwise and two banana leaves lying widthwise. Place the snapper, skin side up, on top of the leaves and gently wrap the snapper with the leaves making sure that no holes or gaps expose the snapper. You want the wrapping to be as tight as possible so that it's airtight.
5. Place something heavy and ovenproof on top to keep in place and set the sheet tray with snapper in the middle of the oven and cook for about 20 minutes.
6. Meanwhile, in a medium bowl, shave your coconut meat with a peeler until you have thin threads of coconut. Combine the poblano, peppers, shallots, into the bowl with the coconut and pour in the seasoned rice wine vinegar and a generous pinch of salt. Set aside and let the vegetables soften.
7. To make the coconut yogurt condiment, mix yogurt, lime juice, salt, garlic, and olive oil into a bowl until smooth.
8. Remove the snapper from the oven and carefully open the banana leaf wrapping. Turn your oven up to 500 degrees or to the broil setting. Broil the snapper for 2-3 minutes until the skin begins to bubble and dark char marks appear on the surface. Carefully remove the sheet tray from the oven and transfer the fish onto a serving platter. Arrange the lightly pickled vegetables and coconut mixture over the snapper and sprinkle with sawtooth cilantro and Yardy World x Madre Mezcal Black Salt. Garnish with lime wedges and immediately serve.