

# YELLOWTAIL FISH TACOS

*paired with Soft Smooth Rosé*

## Ingredients:

1.5kg – 2kg fresh yellowtail  
100gr salted butter  
2 cloves garlic, crushed  
8 tortilla taco bowls  
250ml sour cream  
3 ripe avocados  
2 fresh lemons  
1 red onion, finely chopped  
200gr exotic mixed tomatoes, destalked and chopped  
1 handful of fresh coriander, finely chopped  
4 green chillies  
Salt  
White pepper

## Method:

1. Braai the yellowtail in a hinged grid for 20 minutes, flesh side down first. Melt butter and mix with crushed garlic and juice from 1 lemon. Turn over the fish, baste the flesh side with the garlic butter mix. Braai for another 20 minutes with the skin side down. Finish off with the flesh side down for 2 minutes at the end.
2. Shred the yellowtail, taking care not to include any bones or skin. Set aside.
3. For the guacamole, mash the avocados, squeeze in the juice of 1 lemon and season with salt and white pepper.
4. For the pico de gallo, mix the chopped onions, tomatoes, chillies and chopped fresh coriander together.
5. Assemble the taco bowls by layering first the pico de gallo, then the shredded yellowtail, followed by the guacamole and sour cream.
6. Enjoy with a cold glass of Perdeberg Soft Smooth Rosé.

