

Cedar Planked Pickerel with Goats Cheese Crust

by Chef Brian Henry

The mild flavor of pickerel works best for this recipe, however it will work with snapper or wild pacific salmon. Other cheeses to try would be Brie or Feta.

Pre-soaked cedar planks (soak for a minimum of 2 hours)
2-4 kg fresh pickerel fillets, with the skin on
Lemon pepper
1 cup goats cheese
6 green onions minced
1-2 tbsp. fresh thyme chopped
Juice of one lemon
1 tbsp. course ground pepper
Sea salt
Olive oil for brushing

Preheat your BBQ on High, rub lemon pepper into flesh of fish. Combine cheese onions, thyme and pepper in a mixing bowl and mix well. Season with salt to taste. Use mixture to form a crust on the flesh side of the pickerel fillets.

Place cedar planks onto the BBQ grill and close the lid. In about 3-5 minute the planks will start to smoke and make a cracking noise. Carefully open the BBQ lid as there will be a fair bit of smoke. Brush some olive oil onto the planks, using an oiled metal spatula, transfer the pickerel; fillets to the cedar planks, skin-side down. Bake for 5-7 minutes and your crust is golden. Remove pickerel from BBQ and serve immediately with lemon wedges.



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