



Marinated mushrooms & fish kebabs

Preparation: 15 minutes + 15 minutes soaking

Cooking: 15 minutes Serves: 4

400g firm white fish fillets (like blue eye or ling),
cut into 2cm cubes
300g button mushrooms
1 /4cup olive oil plus extra for greasing
2 tbs fresh lemon juice
2 tsp horseradish cream*
1 tbs finely chopped fresh flat-leaf parsley
1 /2tsp caster sugar
1 lemon, cut into wedges, to serve

1. Soak 8 bamboo skewers in cold water for 15 minutes.
2. Thread the fish & mushrooms alternately onto the soaked bamboo skewers. Place the kebabs into a large shallow dish.
3. To make the marinade, combine the oil, lemon juice, horseradish cream, parsley & caster sugar in a screw-top jar. Shake well to combine.
4. Pour the marinade over the kebabs & turn to coat in the marinade. Cover with plastic wrap & place in the refrigerator to marinate for 15 minutes, turning kebabs occasionally.
5. Grease a barbecue grill with extra oil & heat over medium-high heat. Place the kebabs onto the barbecue grill & cook, basting with the marinade & turning frequently, for 3-4 minutes or until fish is cooked through.
6. Serve the kebabs with lemon wedges.

Note: Horseradish cream is a creamed sauce made from grated fresh horseradish. Distinctly flavoured, horseradish cream teams well with beef & fish & is available from most supermarkets & gourmet food stores.