

Barbecued Cod Loin Fillets in a Spiced Yoghurt Marinade

Total time **75 mins** 10 mins preparation time 30 mins marinating time 35 mins cooking time

Nutritional facts (per portion):
3,457 kJ / 829 kcal

Fat: **50.4 g** Protein: **34.3 g**
Carbohydrates: **57.6 g**

INGREDIENTS

4 portion(s)

For the cod loin fillets:

50 g natural yoghurt
2 tbsp lemon juice
2 tbsp olive oil
3 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
2 tsp apricot jam
A few lemon thyme leaves
0.5 tsp curry powder
Freshly ground pepper
4 cod loin fillets (approx. 150 g each)

For the lime and coriander aioli:

1 small, organic lime
2 garlic cloves
150 g mayonnaise
1.5 tbsp honey
A few coriander leaves, chopped
1.5 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
Freshly ground pepper

For the barbecued sweet potatoes:

800 g sweet potato
4 spring onions
1 garlic clove
3 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
4 tbsp olive oil
A few rosemary needles
Freshly ground pepper

PREPARATION

Step 1

To prepare the marinade, mix together the yoghurt, lemon juice, olive oil, soy sauce, jam, thyme, curry powder and pepper. Brush the fish fillets with the marinade and put in the fridge for around 30 minutes until you're ready to start the barbecue.

Step 2

Prepare the lime and coriander aioli by washing the lime under hot water, then patting it dry. Grate off some of the zest, cut the lime in half and squeeze out the juice. Peel and finely chop the garlic. In a bowl, mix together the mayonnaise, lime zest and juice, garlic, honey, coriander and soy sauce, seasoning to taste with pepper.

Step 3

Peel the sweet potatoes, wash and cut into approx. 2 cm dice. Clean the spring onions, slice and wash. Peel and finely dice the garlic. Mix together the garlic, sweet potatoes, spring onions, soy sauce, olive oil and rosemary, seasoning with pepper to taste.

Step 4

Place the sweet potatoes on the barbecue for approx. 15-20 minutes and cod fillets on the barbecue for approx. 6-10 minutes depending on the heat (closing the lid, if your barbecue has one). Serve with the lime and coriander aioli.

