

Barbequed Fennel

Ingredients:

1 Fennel bulb
Juice of half a lemon (reserve the squeezed lemon)
½ fresh red chilli
A drizzle of olive oil
Salt and freshly ground black pepper
Fresh rosemary leaves.
Enough tinfoil to make a little bag.

Method:

Fold a double piece of tinfoil in half and seal up the two sides to make a little bag.

Cut a fennel bulb in half and then into slices and add these two your tinfoil envelope.

Squeeze in the juice of ½ a lemon, leaving the lemon half in the bag. Add ½ a sliced fresh red chilli and a good drizzle of olive oil, then season with sea salt and freshly ground black pepper.

If you want, you could add a few bits of fresh rosemary.

Seal the last edge tightly and place on the bars over a medium hot Barbie until cooked.