

Pibil-style DIY fish tacos: whole baked or barbequed baby snapper with pibil marinade, served with slaw, lime and tomatillo salsa (serves 4)

Shopping list

Whole baby snapper, descaled and cleaned (request when buying from fishmonger)

1 packet banana leaf - available in most Asian supermarkets

2 limes

Vegetable oil

1 brown onion

2 heads of garlic

Long red chillis/jalapeño peppers

Achiote paste, from Casa Iberica Deli or online

Red wine vinegar

2 oranges (one for segments and one for juice)

Orange juice

Brown sugar

500ml chicken stock

Jalapenos

2 bunches coriander

1 tin of tomatillos, from Casa Iberica Deli or online

Half a white cabbage

Half a red cabbage

1 red onion

Tortillas - corn tortillas from La Tortilleria for the best tortillas

- available from all good food outlets or online