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# Hot-Smoked Green Tea Souli Wraps

## Ingredients

For the fish
4 large Souli fillets (approximately 3-4lb. Souli)
4 green tea teabags
4 fl oz. white rice
3.5 oz. demarara sugar
Canola oil
Salt and pepper
For the wraps
Six white flour tortilla shells, or your favourite wrap
4 oz. mayonnaise or yoghurt
10 cherry tomatoes, quartered
10 black olives, pitted and chopped
2 spring onions, sliced
2 oz. feta cheese, crumbled
Juice of one lime
handful of mint, roughly chopped
salt and pepper to taste

## Preparation

1. Line the pot with aluminum foil
2. Open the teabags and pour green tea into bottom of foil-lined pot
3. Add rice and brown sugar to bottom of pot
4. Place strainer/steamer basket into pot
5. Lightly coat the souli fillets with oil, season them with salt and pepper, and place into strainer
6. Tightly cover the pot with lid and put over a high heat (note: things will get smoky, so this is best done outside, or under an extractor fan)
7. Leave pot over high heat until smoke starts to escape from under the lid. Don't open the lid!!! Turn off the heat, and leave fillets to smoke for 30 minutes
8. After fillets have smoked for 30 minutes, open lid, remove souli fillets (which should now be cooked and easily flaked, with a brown smoke coating), and store for use in later recipes.

## Cooks Note