




Braaied crayfish with roasted garlic and parsley butter

A rather luxurious ingredient best treated simply, and with love! Use king prawns if you can't find crayfish.

 Less than 45 minutes **Serves:** 4

Recipe Type: Mains

Main Ingredient: Fish and Seafood

Ingredients

Main Ingredients

4 crayfish, or king prawns
.....

Garlic and parsley butter

1 head PnP garlic clove, roasted
.....

125 grams PnP butter
.....

1 grated lemon peel and juice
.....

80 ml PnP chopped parsley
.....

1 pinch PnP salt
.....

4 lemon wedges, for serving
.....

Method

- Halve crayfish lengthways and remove vein
- Rinse and pat dry with kitchen paper

Garlic & parsley butter

- Squeeze flesh out of roasted garlic. Place garlic, butter, lemon peel and juice and parsley into a blender, season and blitz until smooth.
- Spread a generous dollop of butter over the cut side of each crayfish
- Cook crayfish, cut-side up, over medium-hot coals for 5 minutes
- Turn and cook for 3-5 minutes more, or until just cooked
- Dollop with remaining butter and serve with lemon wedges

Great idea

- For cheat's roasted garlic, cut the top off a head of garlic, drizzle with a little olive oil and microwave for 5-10 minutes until soft and fragrant

Recommended Wine:

Plaisir De Merle Chardonnay