

A BRAAI SEAFOOD FEAST

Suitable for a summer family lunch.

It can feel like you're living it up at the beach with our braaied seafood feast! Braaied on our Apex Series 4 Burner Evolution patio gas braai and smoked for extra flavour.



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Prep time: 15 minutes
Cook time: 30 minutes
Serves 2-4 people

INGREDIENTS:

10-12 Queen prawns
500-800 g Mussels
4 portions hake
2 cloves garlic
Lemon juice and fresh slices
100 g unsalted butter
Salt and pepper
Basmati or Jasmine rice
1 can of whole corn kernel
1 can of whole peas

INSTRUCTIONS:

1. The rice side dish is the element that will take the longest. Cook it the night before, or well in advance before you start cooking your seafood. Boil for 30 - 40 minutes till ready and allow to cool down.
2. Preheat your gas braai with an empty cast iron pan on the grid for 10 minutes and soak a few handfuls of wood chips in water (or wine). Cast iron takes time to heat up, and for it to cook evenly you need to allow it time to get warmed up.
3. In an upside-down Evolution Heat Plate, add a few handfuls of wood chips. Make sure the burner where you place your Evolution Heat Plate is set to low heat. Be careful, wood chips can quickly catch on fire so it is very important that your braai is on low heat. If it catches alight, spray lightly with water.
4. Close the lid of the braai till you see smoke start to appear.
5. Add your mussels to the cast iron round pan with small blocks of butter, garlic, and a spritz of lemon juice. Put it on the braai on medium heat. Mussels cook quickly and will be ready in 3 - 4 minutes. Once they open, spoon them into a cold bowl so they don't overcook in the round pan.
6. Place cleaned prawns and hake (skin side down) on the braai on low-medium heat and braai for 8-10 minutes till translucent. Often turn the prawns, but try to only turn the hake once. Fish is flaky and can break quite easily. We suggest using a stainless steel spatula for this. Once done, remove them from the braai.
7. Mix rice, corn, and peas together.
8. Serve the seafood feast with a rice side dish and a fresh glass of white wine.

MEGAMASTER RECIPE TIPS



TIP 01

Experiment with the type of seafood you smoke, from snoek, geel stert, crayfish, trout, or oysters.



TIP 02

Ask your local fish shop to clean and scale any seafood you buy. Less of a hassle and you can start braaiing immediately.



TIP 03

Always serve with fresh lemon slices.