

JAN BRAAI CRAYFISH RECIPE

Suitable for Over die weekend dinner to impress.

Let's kick it up a notch, impress your guests, and braai some crayfish on your Megamaster Apex 4 burner served with gnocchi... delicious.



As seen on TV



Prep time: 30 minutes
Cook time: 30 minutes
Total time: 60 minutes
Serves 2 people

INSTRUCTIONS:

1. How to make gnocchi: Bake whole potatoes in your **Megamaster Apex 4 burner** or oven. There is no need to oil or salt the potatoes, you are only after the soft hollow heart of the potato.
2. Once cooked, let the potatoes cool down, peel off the skin, and mash the soft inside of the potatoes very finely with a masher or a fork. Add the egg to the cooled-down mashed potatoes and stir it in with a fork until everything is mixed.
3. (Remember to wash your hands) Add the parmesan cheese, chives and one cup of flour, then properly mix it into the mashed potatoes with your hands. Next, add the other cup of flour and properly mix that into the mashed potatoes as well.
4. Once you have a firm, soft piece of 'potato dough', take a ball or chunk of dough at a time and roll it into a sausage shape on a floured cutting board. Basically, each piece should look like pieces of lily-white, thin boerewors.
5. Now cut the potato dough sausages into smaller pieces of about 2 cm each and gently roll each piece in flour. You need to coat each piece lightly in flour, otherwise they will all stick to each other.
6. Use your **nr 10 flat pot** filled with water and let it come to a boil. Add the gnocchi to the boiling pot of water. The gnocchi will cook very quickly, in about a minute or two. Each individual one will start to float on the surface as soon as it's ready.
7. Scoop the cooked gnocchi into a strainer or use a slotted spoon and let them rest in a plate.
8. Heat the oil and garlic in your **round pan** and fry the gnocchi on both sides until brown and crisp.
9. Cut the tails in half with a very sharp knife or scissor and drizzle olive oil and season with salt and pepper.
10. Braai the tails over hot coals, first with the flesh side facing the heat, and then for a few minutes longer with the flesh side facing upwards.
11. Mix the Jan Braai Peri-Peri Sauce with mayonnaise.
12. Serve the gnocchi at the bottom of your plate, top with the crayfish and a serving of your Peri mayo. Dress the dish with the melted butter that you fried the gnocchi in and sprinkle over fresh chives.

INGREDIENTS:

4 crayfish tails
olive oil
salt and pepper

FOR THE GNOCCHI:

1 kg (about 6) potatoes
1 egg
2 cups white bread or cake flour
½ cup parmesan cheese
1 tot fresh chives (chopped)

TO FRY THE GNOCCHI IN:

butter
olive oil
2 garlic cloves (chopped and crushed)

Sauce:

Jan Braai peri peri sauce
french style mayonnaise
fresh chives for garnish

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MEGAMASTER RECIPE TIPS



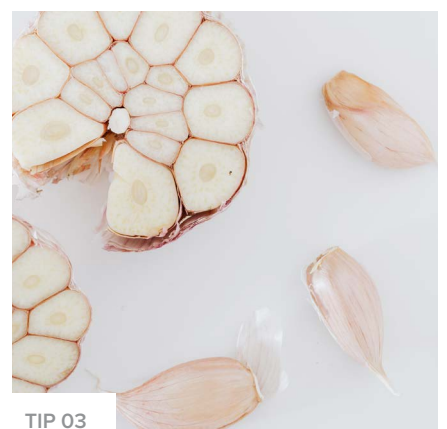
TIP 01

Add more flavor for the finishing touches. Add butter, lemon juice, and/or hot sauce



TIP 02

Change it up, you can do the same recipe with prawns or with white fish.



TIP 03

You can spice your crayfish up with paprika, garlic powder, onion powder, cumin, chili powder, oregano, thyme, and other herbs