

Breco Seafood Braai Competition

Durban heritage fire peri peri prawn and calamari sosaties with chakalaka

By Benedicto Makhanya



Seafood: Breco Prawns and Breco Calamari Tubes

Serves: 4

Preparation time: 55 minutes

Cooking time: 8 to 10 minutes

The story

This recipe is special because it brings my two heritages together — the Zulu fire and the Durban coast. My Gogo taught me to cook over coals with patience and love, while my dad taught me to respect and love the sea. Fiery peri-peri, smoky braai flavours and creamy chakalaka garlic butter honour that legacy. It is more than just sosaties, it is Heritage Day on a stick — spicy, smoky, soft and juicy. It proves seafood truly belongs on the braai, bringing family together around warm mielies, ujeqe and proudly South African flavour.

Ingredients

Seafood:

- 16 large Breco prawns, cleaned & deveined
- 400g Breco calamari tubes, cut into 3cm pieces

Peri-Peri Marinade:

- 3 tbsp peri-peri sauce
- 2 tbsp olive oil
- Juice of 1 lemon
- 2 cloves garlic, minced
- 1 tsp paprika
- Salt & pepper to taste

Chakalaka Butter:

- 100g butter, melted
- 2 tbsp mild chakalaka
- Handful fresh coriander, chopped
- Squeeze of lemon

Other:

- Wooden sosatie sticks, soaked in water

Method

Step 1 - Marinate the seafood:

In a bowl, mix peri-peri sauce, olive oil, lemon juice, minced garlic, paprika, salt and pepper. Add the Breco prawns and calamari pieces, coat well, and marinate for 30 minutes only.

Step 2 - Make the sosaties:

Thread the prawns and calamari alternately onto the soaked sosatie sticks.

Step 3 - Make the chakalaka butter:

Mix the melted butter with mild chakalaka, chopped coriander and a squeeze of lemon.

Step 4 - Braai:

Braai on HOT coals for 3-4 minutes per side, basting generously with the chakalaka butter. Take off as soon as prawns turn pink and calamari is lightly charred — seafood cooks fast!

Step 5 - Serve:

Serve straight off the braai with grilled mielies, ujeqe and the extra chakalaka butter for dipping.