LEKKER WESKUS SEAFOOD FEAST

Serves 8 | Prep time: 30 min | Cook time: 1 hr 30 min



Alizia's family has won potjiekos competitions with their seafood. This West Coast spread of braaied snoek, king prawns and creamy mussel soup is a celebration of her late mom's cooking.

RECIPE BY ALIZIA VILJOEN, CAPE TOWN

INGREDIENTS:

CREAMY MUSSEL SOUP

- [ ] 1 block (250g) butter
- [ ] 2 large onions, finely chopped
- [ ] 30ml (2 heaped tbsp) crushed garlic
- [ ] 500ml fresh cream
- [ ] 500g whole shell mussels
- [ ] 500g Breco Mussel Meat
- [ ] 1 packet seafood soup powder
- [ ] 1 tot brandy
- [ ] Seafood salt, to taste

BRAAI KING PRAWNS

- [ ] 1kg king prawns, heads on
- [ ] Melted butter and crushed garlic, for basting
- [ ] Seafood spice and peri-peri basting sauce, to taste

BRAAI SNOEK

- [ ] 1 medium snoek, butterflied
- [ ] 100ml lemon juice
- [ ] Melted butter and crushed garlic, for basting
- [ ] Seafood spice, to taste

METHOD:

01. **Make the soup:** melt the butter in a potjie and fry the onions until soft. Add the garlic and cook briefly.
02. Pour in the cream and bring to a gentle boil. Add the mussels and simmer until cooked. Stir in the seafood soup powder and seasoning until rich and creamy.
03. Stir in the brandy and take the pot off the heat.
04. **Braai the prawns** over medium coals, basting often with butter, garlic, seafood spice and peri-peri sauce, until cooked through.
05. **Braai the snoek** over medium coals, basting with lemon juice, garlic, butter and seafood spice, until the flesh flakes easily.
06. Serve the snoek and prawns on a platter with the mussel soup alongside.