PETRA'S TWIST ON A SEAFOOD BOIL

Serves 8 | Prep time: 2 hours | Cook time: 1 hour



Petra's kids saw a seafood boil online and asked her to make one. It was such a hit there was enough left to share with the neighbours.

RECIPE BY PETRA PETERSEN, CAPE TOWN

INGREDIENTS:

SEAFOOD AND SIDES

- [ ] 500g calamari steaks, cut into strips
- [ ] 800g whole prawns
- [ ] 750g Breco Half Shell Mussels
- [ ] 20 lobster tails, grilled on the fire
- [ ] 8 lobsters, grilled on the fire
- [ ] 2kg baby potatoes, boiled
- [ ] 5 corn cobs, each cut into 4
- [ ] 12 eggs, boiled
- [ ] 3 large onions, diced
- [ ] 1 bunch parsley, chopped

BUTTER SAUCE

- [ ] 750g butter
- [ ] 60ml (4 tbsp) crushed garlic
- [ ] 60ml (¼ cup) lemon juice
- [ ] 30ml (2 tbsp) seafood spice
- [ ] 30ml (2 tbsp) prawn spice
- [ ] 30ml (2 tbsp) hot seasoning
- [ ] 15ml (1 tbsp) Aromat
- [ ] 30ml (2 tbsp) chilli flakes
- [ ] 15ml (1 tbsp) paprika
- [ ] 30ml (2 tbsp) red curry paste
- [ ] 10ml (2 tsp) onion powder
- [ ] 500ml (2 cups) white wine (optional)
- [ ] 3 lemons, quartered

METHOD:

01. Melt the butter with the garlic and half the parsley in a large pot over gentle coals. Stir in the lemon juice.
02. Add the onions and simmer for 10 minutes. Add the chilli flakes, spices and curry paste and simmer gently so the flavours blend. Don't let the butter brown.
03. Add the wine, if using, and let it simmer off.
04. Add the calamari and simmer for 10 minutes.
05. Add the prawns, mussels and lobster tails and simmer for another 5–10 minutes.
06. Add the potatoes and corn and cook for 10 minutes. Place the eggs on top and stir very gently so they don't break.
07. Tip everything into a large serving dish, top with the grilled lobsters and pour over the rest of the sauce. Garnish with the remaining parsley and lemon quarters.