



MARISCO

VINEYARDS

Barbecued Crayfish with Flavoured Butters

2 x 1½-2 kilogram
each live crayfish

Lime and Red Chilli Butter

100 grams butter,
at room temperature

1 long red chilli, seeds removed
and finely chopped

finely grated zest of 1 large lime

2 cloves garlic, crushed

Caper, Lemon and Garlic Butter

100 grams butter, at room
temperature

1 tablespoon finely
chopped capers

2 cloves garlic, crushed

2 tablespoons finely chopped
flat-leaf parsley

finely grated zest of
1 large lemon

Butters: Place the butter in a bowl and stir in the remaining ingredients. Season with sea salt and freshly ground pepper. Cover and refrigerate until ready to use.

Follow the instructions for killing a live crayfish, below, and split them in half. Place each half, shell side down, on the preheated barbecue and spread the flesh side with a little flavoured butter. Cook until the flesh has turned white then flip over and grill for one minute, flesh side down. Turn back over and spread with a little more butter. Transfer to a platter and serve with lime or lemon wedges. Serve with a salad of asparagus, green beans and roasted capsicum

Crayfish: Put the live crayfish in a damp tea towel and place in the freezer for at least an hour. Alternatively, place crayfish in a bucket of chilled water with crushed ice (temperature less than or equal to 4°C)

Either place the sleeping crayfish upside down on a chopping board and stab it at the point where the tail meets the head. Then split it through the centre. Killed this way it can then be grilled or barbecued. Or bring a large pot of water (at least 4 litres) to the boil, salt it well and turn the heat to a simmer. Add the crayfish and simmer – 8 minutes per 500 grams plus 5 minutes extra.

If using a cooked crayfish, follow the same cooking method above, but only cook for 1 minute each side, to just warm through.

Wine match: The King's Favour Sauvignon Blanc



dish

Learn more about The King's Thorn Pinot Gris
in issue 45 of *Dish*, page 26

www.thekingsseries.co.nz

Become part of our story – join us on Facebook Marisco Vineyards



MARISCO

VINEYARDS

Barbecued Crayfish with Flavoured Butters

2 x 1½-2 kilogram
each live crayfish

Lime and Red Chilli Butter

100 grams butter,
at room temperature

1 long red chilli, seeds removed
and finely chopped

finely grated zest of 1 large lime

2 cloves garlic, crushed

Caper, Lemon and Garlic Butter

100 grams butter, at room
temperature

1 tablespoon finely
chopped capers

2 cloves garlic, crushed

2 tablespoons finely chopped
flat-leaf parsley

finely grated zest of
1 large lemon

Butters: Place the butter in a bowl and stir in the remaining ingredients. Season with sea salt and freshly ground pepper. Cover and refrigerate until ready to use.

Follow the instructions for killing a live crayfish, below, and split them in half. Place each half, shell side down, on the preheated barbecue and spread the flesh side with a little flavoured butter. Cook until the flesh has turned white then flip over and grill for one minute, flesh side down. Turn back over and spread with a little more butter. Transfer to a platter and serve with lime or lemon wedges. Serve with a salad of asparagus, green beans and roasted capsicum.

Crayfish: Put the live crayfish in a damp tea towel and place in the freezer for at least an hour. Alternatively, place crayfish in a bucket of chilled water with crushed ice (temperature less than or equal to 4°C)

Either place the sleeping crayfish upside down on a chopping board and stab it at the point where the tail meets the head. Then split it through the centre. Killed this way it can then be grilled or barbecued. Or bring a large pot of water (at least 4 litres) to the boil, salt it well and turn the heat to a simmer. Add the crayfish and simmer – 8 minutes per 500 grams plus 5 minutes extra.

If using a cooked crayfish, follow the same cooking method above, but only cook for 1 minute each side, to just warm through.

Wine match: The King's Favour Sauvignon Blanc



www.thekingsseries.co.nz

Become part of our story – join us on Facebook  Marisco Vineyards

Learn more about The King's Favour Sauvignon Blanc
in issue 45 of Dish, page 26

dish