

## BBQ Seafood Stew



### Ingredients

- |   |                                       |
|---|---------------------------------------|
| 1 red capsicum                              | 1/2 cup white wine                    |
| 1 red chilli                                | 300ml chicken or seafood stock        |
| 1 large lemon, cut into quarters lengthways | 1 cup passata / tomato puree          |
| 1 tbsp butter                               | 20 large prawns, peeled and de-veined |
| 1 chorizo sausage, coarsely chopped         | 20 mussels, washed and de-bearded     |
| 1 large onion, finely chopped               | 1 bunch parsley                       |
| 1 small stick celery, finely diced          | Sourdough slices, to serve            |
| 1 clove garlic, crushed                     |                                       |
| Salt and freshly ground black pepper        |                                       |

### Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 2 – Place the capsicum and chilli directly onto the grill and cook, turning regularly, until the skin starts to blacken and blister. Once blackened all over, remove from the BBQ and place in a bowl. Cover with cling film and allow the vegetables to sweat and cool. While cooking the capsicum and chilli, place the lemon pieces directly onto the grill, cut side down, and allow to char slightly. Remove and set aside.

Step 3 - Heat a large BBQ safe casserole dish or Dutch oven over indirect heat. Add the butter, then add the chorizo, onion and celery. Stir regularly until the onion starts to soften. Add the garlic and cook for 2 minutes. Season with salt and pepper.



Step 4 – Add the wine, stock and tomato puree to the dish and cover with a lid. Bring to the liquid to the boil then reduce the heat and allow to simmer for around 10 minutes with the lid on. Meanwhile, remove the blackened skin from the capsicum and chilli, then deseed the vegetables and cut the capsicum into thin strips and finely chop the chilli.

Step 5 – Add the capsicum and chilli to the liquid and stir through, then add the prawns and mussels. Stir to cover with the liquid and replace the lid. Bring the pot back to a simmer and cook the seafood for around 5 minutes, or until the prawns are opaque and the mussels have opened. Check for any unopened mussels and discard. Remove the pot from the BBQ and set aside. Quickly toast the sourdough slices over direct heat to char slightly.

Step 6 – Sprinkle the stew with chopped parsley and serve with the charred lemon and sourdough slices.

