Weber BBQ Seafood Feast With Lemony Garlicky Mayo



** Recipe courtesy of Weber Australia*

Ingredients

For the Seafood

2 large, cleaned squid tubes (400g total)

16 medium green prawns, peeled, deveined (tails intact)

2 snapper fillets, skin on, cut into 5 cm pieces

For the Marinade

1/4 cup extra virgin olive oil, plus extra

2 tbsp lime juice

4 garlic cloves, finely chopped

2 tbsp fresh flat-leaf parsley, finely chopped

2 tbsp fresh oregano, finely chopped

1 1/2 teaspoon sea salt

1/3 tsp freshly ground black

1 chill, finely chopped (if desired)

For the Lemony Garlicky Mayo

1/2 tsp salt flakes

2 tbsp Dijon mustard

2 egg yolks

250ml vegetable oil

1 garlic clove, finely chopped

1 tbsp lemon juice

To Serve

1 lemon halved

1 lime, halved

Flat bread (store bought)

1 red chilli, finely sliced

Fresh flat leaf parsley, to garnish

Directions

Step 1 – Prep Fish: For crispy-skinned fish, pat the skin dry with paper towel. If time permits, place the fish on a plate or tray, skin side up, and refrigerate for 1–24 hours to dehydrate the skin and help it crisp more easily.

Step 2 – Prep Mayo: To make the lemony, garlicky mayo, place the egg yolks, salt flakes, and Dijon mustard into a tall jug with a stick blender. Start blending on low, then slowly add the oil in a gentle stream until fully combined. The mayo should emulsify. Continue adding the remaining oil gradually, blitzing as you go, or transfer to a mixing bowl and whisk instead. Stir in the garlic and lemon juice. Taste and adjust as needed. The garlic flavour will intensify as it sits. Set aside or refrigerate until required.

Step 3 – Prep Squid: Cut each squid tube in half lengthways. Open it out, pat dry with paper towel, and score the inside flesh in a crisscross pattern. Cut into 2 cm-wide strips. Add to a large dish and coat with the marinade.
Step 4 – Prep Prawns: If desired, skewer the prawns to make them easier to flip and handle on the barbecue.
Step 5 – Prep Marinade: In a separate bowl, combine the olive oil, lime juice, garlic, parsley, oregano, salt, pepper, and chilli (if using). Add the fish fillets, prawn skewers, and squid to a tray, coat with the marinade, and set aside while you preheat the barbecue.
Step 6 – Prepare the barbecue for cooking using direct medium-high heat (230°C-260°C) with a Stainless Steel Grill Pan and preheat as directed.
Step 7 – Once the barbecue has preheated, brush the cooking grills clean with a heatproof brush and adjust the settings as needed for direct medium-high heat. Place the fish fillets skin side down on the cooking grill. Close the lid and cook for 3–4 minutes, or until the skin has caramelised grill marks.
Step 8 – Just before flipping the fish, add the squid to the grill pan in a single layer (you may need to cook it in batches, depending on the size of your pan). Cook for 4 minutes, flipping once halfway through.
At the same time, place the prawn skewers and lemon and lime halves (cut side down) on the cooking grill. Cook for 4 minutes, turning once, or until the prawns are opaque and cooked through and the citrus is caramelised. The fish fillets will only need 2–3 minutes on the flesh side, or until cooked to your liking.
Step 9 – Remove all the seafood and citrus from the barbecue and arrange on a serving platter.
Step 10 – Toast the flatbreads on the cooking grill for 1 minute per side, or until lightly golden on both sides.
Step 11 – Scatter the parsley and sliced chilli over the seafood and serve immediately with the toasted flatbreads and lemony garlicky mayo.