

Barbecued Crayfish with Herby Garlic Butter

There's nothing better than eating fresh seafood with family and friends. It doesn't need to be labourous to be delicious – in fact fresh seafood with simple flavours is the best! We cook our crayfish on the barbecue, pop open chilled bubbles and dine al fresco. You can use the crayfish shells to make a bisque.

Prep time: 10 mins Cook time: 10 mins Serves: 6

Ingredients:

Crayfish:

3 [Sanford And Sons](#) Crayfish

Herby Garlic Butter:

1 lemon, zest only

¼ cup [Superb Herb](#) Dill

¼ cup [Superb Herb](#) Parsley

¼ cup [Superb Herb](#) Chives

125g Unsalted butter

2 Garlic cloves, peeled

Salt & pepper

Serve with (optional):

Lemon wedges

Rosemary shoestring fries

We serve our crayfish with chilled flutes of Mumm Brut Grand Cordon Champagne

Method:

1. Add all herby garlic butter ingredients to a blender and blend until smooth. Season to taste with salt and pepper, then set aside.
2. Use a sharp knife to split the crayfish straight down the middle (lengthways) then remove the mustard liver. (If you are using live crayfish then pop them in the freezer for 30+ minutes first, until they are immobile, then spike the head before cutting them in half.)
3. Preheat the barbecue to medium-high heat. Liberally brush the crayfish with herby garlic butter then place crayfish halves, shell side down on the barbecue, for 3-5 minutes. Place under a hot grill for a few minutes or blow torch the crayfish if you want to brown the buttered top.
4. Serve hot crayfish with chilled Mumm Grand Cordon and shoestring fries.