



## GRILLED MIXED SEAFOOD PLATTER

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 20 MINS

### INGREDIENTS

Mussels / shrimps /  
neritic squid

Scallops, on the shell

Octopus arms

½ tsp salt

½ tsp freshly ground pepper

Asparagus / potatoes /  
sweet corn

Red pepper / onion

### BUTTER SAUCE

1 stick butter

½ cup extra virgin olive oil

2 garlic cloves, minced

1 ½ tbsp fresh lemon juice

### GARNISH

Lemon, slices or wedges

2 tsp fresh Italian parsley,  
finely chopped

2 tsp fresh chives,  
finely chopped

### DIRECTIONS

1. Preheat the grill to 260°C. Pat the seafood dry with paper towels and season with salt and freshly ground black pepper.
2. Place the seafood on the grill, brush it with butter sauce, and flip every 2 minutes until fully cooked. Remove the seafood from the grill once done. For total 15 minutes.
3. Place the vegetables directly on the grill and cook for about 10 to 15 minutes, brushing them with butter and turning every few minutes. Remove the vegetables from the grill and season with salt.
4. Arrange the seafood on the serving platter and tuck the corn, potatoes, onion, asparagus, and red peppers into the gaps. Present the dish right away, accompanied by the warmed butter sauce set aside earlier, slices of lemon, and a sprinkle of freshly chopped herbs.