

★ U.K. ★ BBQ ★ Week ★



Direct/
InDirect grill



Final Temp
74°C/165°F



45 mins



£10



Serves 2

RECIPE

BBQ'd Hake and Langoustines



INGREDIENTS

2 x 240g of fresh hake, skin on, scaled, pin boned.

6 whole langoustines, split in half length ways.

300g of new baby potatoes.

6 tips of asparagus

200g of butter

100g of chorizo

4 sprigs of fresh coriander

50ml of Brighter Gold Hickory

Rapeseed Oil

METHOD

1. Using a direct and indirect set up, light the bbq
2. Once the temperature is sitting between 180-200°C oil the grill barred grill rack and place the hake fillets skin side up over the direct heat area
3. Close the lid with the vent set to fully open and bake for 6 mins.
4. Open the lid and using a pallet knife or fish slice gently loosen the fish off the grill rack and set over the in-direct heat area.
5. Preboil the new potatoes until just cooked or still firm, remove from pan and slice into 1-2cm thick discs, coat these and the asparagus spears in a good quality rapeseed oil, I used the Brighter Gold Hickory Smoked infused oil giving the veg a rich flavor that gives depth once heated.
6. Add to the grill and place the halved langoustine on top. Cook for a further 4mins.
7. **For The Butter**
8. Soften the butter and add to a food processor blitz with the chopped chorizo and fresh coriander, roll in grease proof paper to form into a log shape and rest in the fridge
9. **To Plate**
10. Place the cooked potatoes on the plate first, rest the hake on top add the asparagus then finish with the grilled langoustine and slice the butter on the langoustines and blow torch the butter until it melts covering the langoustine and the hake

Recipe by Dean Coppard