

Less than 45 minutes (+ marinating time)

Serves 4-6

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Ingredients

Curried mayo:

- ½ cup (125ml) mayonnaise
- 2 tsp (10ml) curry powder
- Juice (30ml) of ½ lemon
- Salt and milled pepper

Onion pickle:

- ½ cup (125ml) white wine vinegar
- 2 Tbsp (30ml) honey
- 2 red onions, sliced

Smoky prawns:

- Juice (60ml) and grated peel of 1 lemon
- 3 cloves garlic, chopped
- 2 Tbsp (30ml) smoked paprika
- 1 tsp (5ml) cayenne pepper
- 3 Tbsp (45ml) olive oil
- 1 box (800g) large wild pink prawns, defrosted and deveined
- Salt and milled pepper
- Bamboo skewers

Beer-steamed mussels:

- 2 Tbsp (30ml) butter
- 3 spring onions, sliced
- 2 cloves garlic, chopped

- 2 cups (500ml) beer
- 500g fresh mussels, cleaned
- 1 cup (250ml) cream
- Juice (60ml) of 1 lemon
- Salt and milled pepper
- Dill, for serving

Zesty yellowtail:

- Salt and milled pepper
- 4 (150-200g each) yellowtail portions, unskinned
- ¼ cup (60ml) butter
- Juice (60ml) and grated peel of 2 limes
- Chargrilled naan bread, for serving

Method

If threading prawns onto bamboo skewers, soak skewers in cold water for 30 minutes to prevent them from burning on the grill.

1. For the curried mayo, combine all ingredients, season and set aside.
2. For the pickled onions, heat vinegar, honey and pour over onions. Season, cover and pickle for 10-15 minutes.
3. Toss together all ingredients for the prawns and season.
4. Allow to marinate for at least 15 minutes.
5. Thread prawns onto skewers and braai over medium coals for about 5-6 minutes, basting with marinade as they cook.
6. For the mussels, heat butter in a large pot and fry spring onions and garlic for 3 minutes.
7. Add beer and bring to a gentle simmer.
8. Place mussels in a colander over the simmering beer, cover with a lid and steam for about 8-10 minutes. (Discard any unopened mussels). Set mussels aside.

9. Add cream to mussel sauce and reduce for 5 minutes, or until thickened slightly.
10. Add lemon, season well, and toss cooked mussels into sauce.
11. For the fish, season yellowtail portions.
12. Heat butter, lime juice and grated peel in a pan over medium heat until melted.
13. Place fish skin-side-down on braai grid and cook for 4-5 minutes a side over medium coals, while basting with lime butter, until cooked.
14. Arrange seafood on a platter and garnish mussels with dill.
15. Serve with chargrilled garlic naan, pickled red onion and curried mayo.

COOK'S NOTE:

If you're using whole prawns, check out this [step-by-step for a guide on deveining prawns](#).

[Browse more braai recipes here.](#)