



Grilled Crayfish with Saffron Aioli



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Grilled Crayfish with Saffron Aioli

BY JAMES BECK

Crayfish is such an incredible and iconic product here in Hawke's Bay and it really shines by itself with minimal involvement from the chef. It's really important not to overcook the cray . . . I cannot emphasise this enough!

INGREDIENTS

- 2 Fresh crayfish
- Zest of 2 limes
- Oil
- Salt to taste

FOR THE AIOLI

- A generous pinch of saffron
- 2 T white wine vinegar
- 1tsp castor sugar
- 2 egg yolks
- 1/2 garlic clove, crushed
- 1T Dijon mustard
- 200ml grapeseed oil (or other neutral oil)
- Salt to taste
- Hot water

METHOD

1. Cut the crayfish in half and discard the brain sac.
2. Brush the flesh side of the cray with oil and season liberally with salt.
3. Place on a hot BBQ grill and cook until well-browned.
4. Turn the cray over. Zest the lime over the flesh and finish cooking. The flesh should just be turning from translucent to opaque.

FOR THE AIOLI

5. Gently heat the vinegar and saffron and allow to infuse as it cools.

6. Whisk the yolks, vinegar, sugar, garlic, and mustard together to emulsify.

7. Slowly add the oil whisking constantly.

8. When all the oil is emulsified and the aioli is thick, add salt to taste and a tablespoon of hot water to stabilise.

TO SERVE

9. Place the cray on serving dishes and serve with a generous dollop of aioli.