

NATIVE & Delishful Foods

experience australia on your taste buds

Grilled King Island Crayfish with Saltbush, Lemon Aspen, and Finger Lime Butter



Ingredients:

Grilled Crayfish

- 1.5kg live King Island crayfish or local rock lobster
- 1/4 cup (60ml) olive oil
- 1 cup [saltbush](#) or flat-leaf parsley leaves
- Lemon wedges and finger lime pearls, to serve

Saltbush Butter

- 150g unsalted butter, softened
- 2 tbsp finely chopped saltbush leaves
- 2g lemon aspen freeze-dried powder
- 2g emerald [finger lime freeze-dried powder](#)
- 1 small red chili, seeds removed, finely chopped
- 4 garlic cloves, crushed
- Finely grated zest of 1 lemon

Method:

Prepare the Saltbush Butter:

- In a bowl, combine softened butter, chopped saltbush leaves, lemon aspen powder, emerald [finger lime powder](#), red chili, crushed garlic, and lemon zest. Mix until well combined. Set aside.

Prepare the Crayfish:

- Preheat the grill to medium-high heat.
- Using a sharp knife, split the crayfish in half lengthwise.
- Brush the flesh with olive oil and season with salt and pepper.

Grill the Crayfish:

- *Place the crayfish, flesh side down, on the preheated grill.*
- *Grill for 5-7 minutes until the flesh is charred and cooked through.*

Serve:

- *Place the grilled crayfish on a serving platter.*
- *Spoon a generous amount of Saltbush Butter over the crayfish.*
- *Garnish with saltbush leaves or flat-leaf parsley.*
- *Serve with lemon wedges and a sprinkle of finger lime pearls.*

Enjoy:

- *Dive into the succulent grilled crayfish enhanced by the flavorful Saltbush Butter, creating a harmonious blend of coastal indulgence.*