

pipis in foil on the barbecue

serves 4

This is a no-fuss, no-nonsense way to cook something a little bit different for your guests. A starter on the barbie is sure to impress — the great thing about this is that it's easy and you can use any seafood you want: pieces of flathead, prawns, squid or mussels. The ocean's the limit, as they say (or don't say). You need foil, butter, garlic, chilli, herbs, lemon and the freshest seafood possible — in this case we're using pipis because I think they're underrated, cheap and thoroughly sensational, so I want to give them a bit of good publicity. If you like, you can cook some pasta and toss it through at the end. And, if you want to show off, grate some bottarga over the top.

1 kg (2 lb 4 oz) pipis

3 tablespoons butter

2 tablespoons extra virgin olive oil

2 tablespoons chopped garlic

1 tablespoon chopped long red chilli

2 tablespoons chopped parsley

2 tablespoons white wine

zest and juice of 1 lemon

1 teaspoon grated bottarga (if you like)

Line two large bowls with a double layer of foil.

Mix together the pipis, butter, olive oil, garlic, chilli, parsley, wine, lemon zest and juice then divide between the two bowls. Seal the foil at the top to make two packages.

Place the packages on a preheated barbecue or in a 180°C (350°F/Gas 4) oven and cook for about 5 minutes or until the pipis open up and are cooked. Give them a good shake to make sure they are coated in the mixture.

Sprinkle with the grated bottarga to serve. I like to mop up the juices with some fresh bread.

NOTE Bottarga is the dried pressed roe of the mullet or tuna and is available at speciality food stores. Alternatively, add 1 chopped anchovy at the beginning.

