



Seafood in an Aluminium Foil Bag

Prep 10 m | Cook 20-25 m | Ready in 35 m

Ingredients for 1 bag

- 40 gram Whitefish filet (Seawolf or Cod or Halibut)
- 40 gram salmon filet
- 40 gram Black Tiger shrimps peeled
- 40 gram fresh mussels
- Some fresh chopped chives
- 2 slices of lemon
- 10 gram white of leek chopped fine
- 20 gram of fine chopped carrot
- A dash of Noilly Prat wine
- 1 sheet thick BBQ Aluminium foil approx. 40 x 40 cm.



Directions

1. Put in the middle of the foil on which you have spread some olive oil the carrot and leek. Put the lemon slices on top of it
2. Put now the pieces of fish and shrimps on top of this and then the mussels.
3. Sprinkle the chives over this and some Noilly Prat.
4. Now fold this package like an envelope and close all 4 edges tight.
5. Preheat an outdoor grill for high heat. Place the bag now on the grill. Adjust grill temperature for medium heat.
6. Close the lid of the grill and let it cook for approx. 20-25 minutes.
7. Take the bag now out of the grill and cut in a cross shape open on the top. Then, wrinkle up the foil to four sides and serve.

