

THE HIVE COLD SHELLFISH PLATTER

SERVES 2

INGREDIENTS

- 1 whole lobster
- 1 whole crab
- 4 oysters
- Seaweed
- 6 langoustines
- 6 crevette prawns
- 1 lemon, cut into wedges



- Prepare the lobster, crab and oysters according to the instructions on pages 13 and 14 of the book or, alternatively, ask your fishmonger to do it for you.
- We like to use seaweed as the base for our shellfish platter as it gives everything a wonderful splash of marine colour. Make sure you blanch it in boiling salted water for a few minutes first. Then, once boiled, place it in cold water to refresh it and bring out the vibrant green hue.
- Have fun arranging the lobster, crab, oysters, langoustines and crevette prawns on top of the seaweed. When you're happy with your creation, serve with crusty bread and wedges of lemon. Don't forget the finger bowls.