





One of my favourite ingredients would have to be chorizo sausages. These Spanish pork sausages flavoured with paprika are a staple in my fridge (mind you don't eat too many as they do contain quite a bit of fat, but a little bit here and there shouldn't hurt). They are so versatile — I use them in everything from rice and pasta dishes, with seafood, in stews and, my favourite, with eggs for breakfast. This is a simple recipe that can be cooked on the barbecue with a minimum of fuss and is a great way to start the day — especially on holidays.

## eggs with chorizo

SERVES 4

**1 red capsicum (pepper)**  
**4 tomatoes, halved**  
**1 chorizo sausage, cut into slices**  
**1 small handful of torn flat-leaf (Italian) parsley**  
**8 eggs**  
**pinch of smoked paprika**  
**100 g (3½ oz/1 cup) cup grated manchego cheese**

Preheat the barbecue grill to high. Cook the capsicum on the grill, turning occasionally, for 15–20 minutes or until the skin turns black. Remove from the barbecue and let cool. Wipe away the skin leaving the capsicum flesh. Cut in half, remove the seeds and stalk and cut into strips.

Meanwhile, barbecue tomatoes for a few minutes until tender, then cut into chunky pieces.

Place the chorizo slices on the barbecue and cook until golden on each side then combine in a bowl with the capsicum, tomato, parsley and salt and pepper.

Place the chorizo and capsicum mix in a cast-iron frying pan on a barbecue hotplate and make some holes in the mix to crack the eggs into. Sprinkle with paprika and the manchego cheese. Cover and cook over medium heat for about 5 minutes or until the egg whites are cooked and the yolks are runny. Delicious served on barbecued sourdough bread.

This recipe is very simple: some eggs, bread and maple syrup or honey for the batter, fried on the barbecue until golden and then slathered with your favourite toppings. This one features honey, ricotta and figs, which is a great combination on its own but teamed with the golden French toast and you might just be saying luvvly jubbly, as some famous English chef says!

## french toast with figs

SERVES 4

Preheat the barbecue hotplate to medium. Beat the eggs with the maple syrup or honey and a pinch of sea salt. Soak each piece of bread in the egg for about 10 seconds so that the bread goes a bit soggy.

Drain off the excess egg from the bread and place onto the lightly greased barbecue hotplate. Cook for 2–3 minutes until golden on one side, then flip over and cook until golden on the other side.

Cook the figs, cut-side down, for 1–2 minutes or until golden and then place onto a platter with the french toast. Drizzle with the honey and dust with icing sugar. Serve with ricotta cheese.

**6 eggs**  
**2 tablespoons maple syrup or honey**  
**8 slices of bread (whatever type you like)**  
**8 figs, cut or torn in half**  
**90 g (3¼ oz/¼ cup) organic honey, warmed**  
**icing (confectioners') sugar, to dust**  
**8 tablespoons ricotta cheese**





## pancakes with cinnamon bananas

SERVES 4

**75 g (2¼ oz/½ cup) plain (all-purpose) flour**  
**2 teaspoons baking powder**  
**4 eggs, separated**  
**185 ml (6 fl oz/¾ cup) milk**  
**310 g (11 oz/1¼ cups) ricotta cheese**  
**clarified butter, for frying (see note)**  
**4 lady finger or other variety bananas (just make sure they are very ripe)**  
**1 tablespoon ground cinnamon**  
**1 tablespoon caster (superfine) sugar**  
**8 tablespoons maple syrup**  
**toasted almonds, to serve (optional)**  
**cinnamon stick, broken, for garnish (optional)**

To make the pancakes, sift the flour, baking powder and a pinch of salt into a bowl.

In a separate bowl mix the yolks and milk. Slowly add this to dry ingredients mixing to combine. Break up the ricotta and add to the batter. Whisk the egg whites in a separate bowl until stiff peaks form and fold through the final batter.

Heat a barbecue hotplate or frying pan to medium and grease with some clarified butter. Pour in ½ cup of the pancake batter and cook for about 2 minutes until golden. Flip over and reduce to a low heat. Cook until golden on both sides and remove to a plate and cover to keep warm. Continue with the rest of the batter.

Meanwhile, combine the cinnamon and sugar. Coat the bananas in the cinnamon sugar and cook on the barbecue until crisp and golden. Serve with maple syrup, cinnamon stick and toasted almonds, if you like.

**NOTE:** To clarify butter, melt 200g butter in a small saucepan over low heat for 10 minutes. Pour into a heatproof jug, stand, skim surface, then pour off clear butter and reserve, discarding the milk fat.

This is a recipe I have been using for more than 15 years — I first started making it at The Pantry in Brighton. It is a great take on the classic pancake recipe as we use ricotta, as well as beaten egg whites, in the batter to lighten it up. I have teamed the pancakes with cinnamon bananas as I am a huge fan of grilled bananas, but please feel free to experiment with whatever fruit is in season — fold some blueberries or raspberries into your batter for an indulgent treat.

This is great for breakfast, brunch or even lunch — it's super-tasty and quite impressive. I think zucchini, corn and feta is a terrific combination — you really want those burnt bits on the edges as they add great texture and flavour. These can be made ahead of time and reheated in the oven or on the barbecue if needed but, of course, fresh is best. As for the gazpacho sauce, well you are really getting two recipes in one with this dish. Not only does it work really well with the fritters but if you make extra, you can serve the gazpacho as a first course for dinner later that evening.

## zucchini & corn fritters with goat's curd & gazpacho sauce

SERVES 4

To make the gazpacho sauce, roughly chop the tomatoes, cucumber, garlic, chilli, capsicum and onion. Place into a food processor or blender with the oil and purée until quite smooth. Pass through a sieve for a refined soup or leave a bit chunky (whatever you prefer). Add the vinegar and salt and pepper to taste. Refrigerate until ready to use. Just before serving, drizzle with a touch of olive oil and top with basil.

Place the grated zucchini in a bowl and sprinkle with sea salt. Let sit for 15 minutes. Squeeze the excess liquid out of the zucchini and discard.

Place two-thirds of the corn into a blender and purée. Add some salt and pepper and the garlic, chilli (if using), shallot and coriander, then purée.

Add the flour and process for 1 minute, then add the egg and process for a further 30 seconds.

Pour the mix into a bowl and fold through the remaining corn, the zucchini, parsley, feta, mint and spring onion.

Preheat the barbecue hotplate to medium. Place a ring mould onto the hotplate and grease with a bit of oil, then add the zucchini fritter mix and cook on both sides for about 5 minutes until golden and crispy and cooked through. Repeat with remaining zucchini mix.

Spoon some gazpacho sauce on each plate, then top with a couple of fritters, a spoonful of goat's curd on some rocket leaves.

- 250 g (9 oz/1¾ cups) zucchini (courgette), grated
- 300 g (10½ oz/1½ cups) raw sweet corn kernels
- 1 garlic clove, finely chopped
- 1 long red chilli, seeded and finely chopped (optional)
- 1 French shallot, chopped
- 1 tablespoon chopped coriander (cilantro)
- 35–50 g (¼–⅓ cup) plain (all-purpose) flour
- 1 egg, lightly beaten
- 3 tablespoons chopped flat-leaf (Italian) parsley
- 80 g (2¾ oz) feta cheese, crumbled
- 2 tablespoons chopped mint
- 2 spring onions (scallions), chopped
- 4 tablespoons goat's curd

### GAZPACHO SAUCE

- 500 g (1 lb 2 oz) vine-ripened tomatoes
- ½ Lebanese cucumber, halved, seeded
- 1 garlic clove
- 1 red bird's eye chilli
- 1 red capsicum (pepper), halved and seeded
- ½ red onion, roughly chopped
- 55 ml (1¾ fl oz) extra virgin olive oil
- 1½ tablespoons red wine vinegar
- small handful basil, thinly sliced





On a recent trip to the Highlands of Victoria, I visited a great little Italian restaurant in Bright called Simone's. It is run by Patrizia Simone and her family, all passionate cooks. When I was there I tried a multitude of dishes and the one that stood out the most for me was the pine mushroom bruschetta – I have come up with my own version here and added some creamy ricotta cheese (sorry Patrizia), as I love a bit of ricotta for breakfast with my mushrooms on toast.

## mushrooms on toast with ricotta

SERVES 4

**4 garlic cloves, thinly sliced**  
**125 ml (4 fl oz/½ cup) extra virgin olive oil**  
**8 large pine mushrooms, thickly sliced or any other type of mushroom**  
**100 g (3½ oz) tinned whole tomatoes, crushed by hand**  
**1 handful of flat-leaf (Italian) parsley**  
**8 slices of sourdough bread**  
**4 tablespoons ricotta cheese**

Preheat the barbecue hotplate to medium–high. Fry up the garlic in a saucepan on the hotplate with the olive oil to soften, then add the mushrooms and cook until golden. Add the crushed tomatoes and salt and pepper. Slowly cook for 20 minutes until sauce reduces slightly then add the parsley.

Lightly brush the bread with some olive oil and then lightly grill on barbecue grill until golden and marked on each side.

Place the bread on a plate, spread with ricotta and serve with the mushrooms.

There is a bloke who goes by the name of John Susman and if you ever get the chance to meet him or, better still, have a beer with him, he will talk to you about seafood like no other man can (Rick Stein excluded, of course). When he cooks a piece of fish, you sit up and take notice. This recipe is from the Susman family barbecue — it's an amazing dish and well worth trying at your next barbecue. If you can, buy hiramasa kingfish from the waters off South Australia as it has more fat content than the regular kingfish. This, of course, makes it taste better but also makes it more forgiving when cooking it on the barbecue.

Mr Susman recommends cutting the kingfish on an angle and cooking it right through. I don't mind it cooked to medium — I will leave that up to you.

## barbecued hiramasa kingfish with hoisin glaze

SERVES 4

To make the glaze, combine the hoisin, lime juice, honey, garlic, coriander, and some sea salt and pepper.

Mix together the vegetable and sesame oils and brush over the kingfish steaks. Leave to marinate for about 30 minutes.

Preheat the barbecue grill to high and brush with some of the oil marinade. Cook the fish on the hottest part of the grill, searing for about 1–1½ minutes, then turn over and cook for another 1 minute. Remove from the heat and cover the fish with foil and rest for a few minutes.

Drizzle the hoisin glaze over the fish and serve with steamed jasmine rice and an icy cold lager.

**2 tablespoons vegetable oil**  
**2 teaspoons sesame oil**  
**4 x 160 g (5¾ oz) skinless hiramasa kingfish steaks, cut on the angle**  
**steamed jasmine rice, to serve**

**HOISIN GLAZE**  
**4 tablespoons hoisin sauce**  
**juice of 2 limes**  
**1 tablespoon honey**  
**2 garlic cloves, finely chopped**  
**2 tablespoons chopped coriander (cilantro) leaves**





You have to love the classics don't you? I mean, that is what I listen to in my car on the way to work or on a road trip. I sing along to The Beatles, The Doors, Blondie, Bowie, Johnny Cash and Elvis. I can't sing to save myself, but that isn't the point. I love it as it brings back memories and I know all the words. Some dishes are like that as well, classics, so to speak, and this is one of them — a simple fish dish with a lemon and parsley butter sauce. It is probably one of the first things I ate and also one of the first things I cooked with a fresh catch. I still often cook this dish as it brings back fond memories of that catch, I know all the ingredients and it is very hard to stuff up the classics... except of course if I'm singing along to them.

## john dory with lemon & parsley butter

SERVES 4

**4 x 200 g (7 oz) John Dory fillet or other white-fleshed fin fish**  
**plain (all-purpose) flour, for coating**  
**100 g (3½ oz) butter**  
**2 tablespoons chopped parsley**  
**juice of 1 lemon**  
**1 handful of watercress leaves**  
**lemon wedges, to serve**

Preheat the barbecue hotplate or grill to medium. Put the flour in a bowl and season with salt and pepper. Lightly coat the fish in the seasoned flour.

Place the fish on the oiled barbecue and cook for about 2 minutes on each side. Remove the fish and keep warm.

Place a saucepan on the barbecue, add the butter and cook over high heat for a few minutes — it will just start to brown. Immediately add the parsley, allow to colour further for a minute or so, then add a squeeze of lemon juice. Allow the butter to foam, then spoon over the fish and serve with watercress and lemon wedges.



## whole flounder with a warm dressing of garlic, parsley & red wine vinegar

SERVES 4

**plain (all-purpose) flour, for dusting**  
**4 x 400g (14 oz) whole flounders**  
**125 ml (4 fl oz/½ cup) extra virgin  
olive oil**  
**4 garlic cloves, very thinly sliced**  
**3 tablespoons red wine vinegar**  
**1 large handful of flat-leaf (Italian)  
parsley**  
**lemon wedges, to serve (optional)**

Preheat the barbecue hotplate to medium. Scatter a large tray with the flour and season with salt and pepper. Make 6 incisions across the top of the fish on an angle. Lightly dust the fish in the seasoned flour and shake off any excess.

Grease the hotplate with a little of the olive oil. Place the fish, skin side down, on the hotplate and cook until golden and crispy, then turn over, cover and continue to cook for a further 4 minutes or until just cooked through.

Heat the oil and garlic in a saucepan on the barbecue until the garlic is just starting to colour. Remove from the heat and add the parsley and red wine vinegar (be careful as it may spit) and season with salt and pepper.

Place the fish on a serving plate and spoon over the dressing. Serve with lemon wedges, if you like.

What a fabulous recipe this is — it was taught to me by a wonderful chef named Massimo Mele. He's worked all over Australia and one of the places he has worked in happens to be one of my favourite restaurants in Australia — Donovans in St Kilda. This is a wonderful restaurant in a gorgeous location and it's where Massimo learnt this dish. All you need is great-quality prawns (shrimp), extra virgin olive oil, some herbs, chilli and a bit of lemon and you are in heaven. Thanks to Massimo and Donovans for the great recipe.

## prawns with chilli, oregano & olive oil

SERVES 4

Preheat the barbecue hotplate to high. Mix the olive oil with the dried and fresh oregano, chilli, parsley, lemon zest, garlic and some sea salt and cracked black pepper. Brush over the prawn flesh.

Place the prawns, shell side down, on the hotplate and cook for 3 minutes, then turn over and cook for a further 30 seconds. Remove from the barbecue and brush the remaining dressing over the prawn flesh and serve.

**125 ml (4 fl oz/½ cup) extra virgin olive oil**  
**1 tablespoon dried oregano**  
**1 tablespoon chopped oregano leaves**  
**1 tablespoon chilli flakes**  
**1 tablespoon chopped parsley**  
**zest of 1 lemon**  
**1 garlic clove, finely chopped**  
**16 king prawns (shrimp), shell on, butterflied from underneath**

Can I let you in on a secret? This might have to be the best recipe in the book, especially if you love steak, hate spending time in the kitchen preparing food, and you love the simple things in life. Although a good rib eye is one of the most expensive cuts of meat you can buy, it is worth every cent as I think it's the best cut of meat available. Try to buy a 500 g/1 lb 2 oz piece on the bone to share between two people.

Please, please, please make sure you rest the meat otherwise when you slice it (and you do want to slice this to share), all the beautiful juices will run out of the meat and you will have wasted your time and money. Serve with some sautéed broccolini.

## chilli salt-crusted rib eye with lemon

SERVES 4

**2 x 500 g (1 lb 2 oz) rib eye steaks**  
**100 g (3½ oz/¾ cup) sea salt**  
**2 tablespoons black peppercorns**  
**1 tablespoon chilli flakes**  
**1 tablespoon chopped rosemary**  
**2 lemons, halved**

Bring the steaks to room temperature. Preheat the barbecue grill to high. In a mortar and pestle, pound the salt, pepper, chilli and rosemary together. Rub the steak with some olive oil and coat in the spice mix. Cook on the barbecue for 5 minutes on each side, then rest for 15 minutes. Place the meat back onto the barbecue and cook until done to your liking. Rest for a few minutes before slicing. Serve with lemon halves and drizzle with extra oil.





I visited a mussel farm last year near Jervis Bay on the beautiful south coast of New South Wales. After collecting mussels from the pristine waters, we headed to Paperbark Camp, an eco-lodge in the area, and I got the chance to cook with their head chef Gary Fishwick, who made the best mussel dish I've ever tasted. I asked Gary what he'd call it when he put it on the menu and he said he'd call it mussels gazwah, because whenever he can't think of a good name for a dish, he just names it after himself. This dish needs to be cooked on the wok burner of your barbecue, or you can wrap the mussels in foil with the sauce and pop them on the barbecue grill.

## mussels gazwah

SERVES 4

**2 kg (4 lb 8 oz) mussels, cleaned, bearded**  
**150 ml (5 fl oz) white wine**

### COUSCOUS

**200 g (7 oz) couscous**  
**4 dried apricots, finely chopped**  
**6 mint leaves, finely chopped**  
**1 tablespoon thinly sliced preserved lemon rind, rinsed**  
**1 tablespoon currants**

### GREMOLATA

**1 handful each of basil, mint and parsley**  
**50 g (1¾ oz/⅓ cup) roast macadamias**  
**zest of 1 lemon**  
**zest of 1 lime**  
**100 ml (3½ fl oz) extra virgin olive oil**  
**50 g (1¾ oz/⅔ cup) fresh breadcrumbs**

### SAUCE

**100 ml (3½ fl oz) olive oil**  
**1 onion, chopped**  
**2 teaspoons baby capers, rinsed**  
**1 bird's eye chilli, seeded and chopped**  
**3 garlic cloves, chopped**  
**6 anchovies, chopped**  
**150 ml (5 fl oz) white wine**  
**100 g (3½ oz) tomato paste** 100 ml (3½ fl oz) fish stock  
**400 g (14 oz) tinned crushed tomatoes**

Preheat the barbecue hotplate to high. To make the couscous, toast the couscous in a large saucepan over high heat until golden brown. Add 200 ml (7 fl oz) boiling water, cover with a lid and remove from the heat. Leave for 5 minutes, then remove the lid and stir with a fork to break it up. Add the apricot, mint, preserved lemon and currants. Season to taste.

To make the gremolata, chop the herbs finely. Chop the macadamias. Combine the herbs, macadamias, zest, olive oil and breadcrumbs and season with salt and pepper.

To make the sauce, heat the oil in a heavy-based pot on the barbecue. Add the onion and sauté until softened. Add the capers, chilli, garlic and anchovies and continue sautéing on high heat. Then add the wine, tomato paste, stock and tomato. Bring to the boil, then reduce the heat and simmer for 30 minutes. Cool slightly, then purée in a food processor.

Preheat a large saucepan on the barbecue to high heat. Add the mussels and wine, cover with a lid and steam until they open. As there is normally a large amount of salt water that comes out of the mussels once opened, drain most of it, leaving about 100 ml (3½ fl oz). Add the sauce and toss through the mussels. Serve on the couscous and sprinkle with the gremolata. Kick back and enjoy.



How good is a recipe where the ingredients are basically the same as the holiday drink of choice around a barbecue? I don't think anything else needs to be said about this recipe except pack napkins...

## rum 'n' coke ribs

SERVES 2

Combine all the marinade ingredients in a bowl, then place the ribs in a non-metallic dish and cover with the marinade. Refrigerate overnight.

Preheat the barbecue hotplate to low–medium. Place the ribs in a baking tray, and cook on the hotplate, covered, for 1 hour 15 minutes, basting the ribs every 20 minutes with the marinade. Remove from the baking tray and cook the ribs on a medium barbecue hotplate for 5 minutes on each side, or until caramelised and lightly charred.

While the ribs are cooking, place some of the marinade in a saucepan on the barbecue, bring to the boil and reduce by half to serve as sauce with the ribs.

**NOTE:** Have plenty of napkins on hand as you will definitely have sticky fingers! Oh, and remember to have extra rum and coke on hand for the chef.

**2 racks of American-style pork ribs**

### MARINADE

**250 ml (9 fl oz/1 cup) rum**  
**750 ml (26 fl oz/3 cups) cola**  
**300 ml (10½ fl oz) tomato ketchup**  
**1–2 dashes of Tabasco sauce**  
**2 garlic cloves, minced**  
**4 tablespoons hoisin sauce**

This is a wonderful way to serve ribs at your next barbecue — it has the sweet and sour flavours that work so well with pork. The sweetness comes from the maple syrup and sweet soy sauce and the sourness comes from the Chinese black vinegar. The great thing about this dish is that you can prepare everything the day before and you also get the maximum flavour of the marinade. This marinade also works well with chicken drumsticks or wings.

## maple syrup & tamarind glazed pork ribs

SERVES 4

**2 kg (4 lb 8 oz) pork ribs, cut Chinese-style (ask your butcher)**

### MARINADE

**250 ml (9 fl oz/1 cup) maple syrup**  
**250 ml (9 fl oz/1 cup) sweet soy sauce (kecap manis)**  
**1 tablespoon tamarind extract**  
**4 tablespoons oyster sauce**  
**300 ml (10½ fl oz) Chinese black vinegar**  
**2 cinnamon sticks**  
**3 star anise**

To make the marinade, combine all the ingredients in a non-metallic bowl. Add the ribs to the bowl and coat with the marinade. Cover and refrigerate overnight.

Preheat the barbecue hotplate to low–medium. Place the ribs in a baking tray and cook, covered, for 30 minutes. Turn the ribs and brush with the marinade. Cook for a further 30 minutes, or until caramelised and lightly charred.





There are no secrets to this burger recipe – this is simply a burger I like to cook on my barbie, and then eat with a cold beer while watching the surf roll in.

## pete's burger

SERVES 4

**4 slices aged cheddar (or cheese of your choice)**  
**1 onion, cut into thick slices**  
**4 rashers bacon**  
**4 hamburger buns with sesame seeds, halved**  
**butter, for the rolls**  
**tomato or barbecue sauce, to serve**  
**8 slices vine-ripened tomato**  
**8 slices gherkin (pickle)**  
**8 rocket (arugula) leaves**

### PATTIES

**600–800 g (1 lb 5 oz–1 lb 12 oz)**  
minced ground chuck steak  
**2 garlic cloves, crushed**  
**pinch of chilli flakes**  
**2 tablespoons chopped parsley**  
**pinch of dried oregano**  
**1 egg**  
**¼ cup finely diced onion**  
**2-4 tablespoons breadcrumbs**  
**1 tablespoon Dijon mustard**

To make the patties, mix all the ingredients in a large bowl and form into 4 patties.

Preheat the barbecue hotplate or grill to medium–high. Place the patties on the barbecue and cook for 5 minutes, then turn and continue cooking for a couple of minutes until just done. A minute before you finish cooking the patties, lay the cheese slices on the patties and let melt. Remove and set aside to keep warm.

Meanwhile, cook the onion on the hotplate until golden. Cook the bacon on the hotplate to your liking.

Butter the rolls and place, butter side down, on the grill and cook until just golden with a bit of crunch to them. Remove and construct your burger starting with some sauce, the patties with cheese, then the bacon, onion, tomato, gherkin and rocket.

I just love dishes where you cook your piece of fish or meat and then spoon over a magnificent dressing. This one is a preserved lemon dressing with fresh herbs such as mint and parsley teamed with coriander seeds, lemon juice and olive oil — perfect for just about any seafood or chicken you can cook on the barbie.

## whole barbecued whiting with preserved lemon dressing

SERVES 4

Cut 3 diagonal slashes on each side of the fish down to the bone. Rub with some olive oil and season with salt and pepper.

Preheat the barbecue hotplate to medium. Cook the fish on the hotplate for about 4–5 minutes on each side or until golden and crispy (if it needs more cooking put the fish on a resting tray and pull the hood over for a few minutes to cook through).

Meanwhile, make the dressing. Combine all the ingredients in a bowl. Stir well and check for seasoning, adding a little sugar and salt if necessary.

Place the fish on a serving platter and spoon over half of the dressing. Serve with the remaining dressing on the side.

**4 large sand whiting or other white-fleshed whole fish**

### PRESERVED LEMON DRESSING

**1 tablespoon thinly sliced preserved lemon rind**  
**2 tablespoons baby capers, rinsed**  
**pinch of ground coriander seeds**  
**2 tablespoons shredded mint**  
**2 tablespoons shredded flat-leaf (Italian) parsley**  
**2 tablespoons lemon juice, to taste**  
**6 tablespoons extra virgin olive oil**

I am a huge fan of Asian food. I often take the kids down to Chinatown for a big lunch or yum cha and love ordering the seafood dishes such as pipis with XO sauce, whole steamed fish or scallops with ginger and spring onions. These days you can buy your own XO sauce from an Asian grocer or from the seafood market, but you can also make your own. The great thing about a recipe like this is that once you have the sauce, there's hardly any preparation needed and within minutes you can be eating a great meal of pipis in the time it would take you to drive into Chinatown.

## pipis with xo sauce

SERVES 4

**3 tablespoons XO sauce (store bought or see recipe below)**  
**600 g (1 lb 5 oz) pipis**  
**1 tablespoon light soy sauce**  
**2 tablespoons chicken stock**  
**6 spring onions (scallions), cut into batons**

### XO SAUCE

**250 g (9 oz) long red chillies, seeded and chopped**  
**1 tablespoon diced fresh ginger**  
**2 garlic cloves, roughly chopped**  
**15 g (½ oz) dried shrimp, soaked in hot water for 1 hour, drained**  
**30 g (1 oz) dried fish or scallops, soaked in hot water for 1 hour, drained**  
**1 teaspoon salt**  
**1 teaspoon sugar**  
**4 tablespoons vegetable oil**

If you are making your own XO sauce, blend all ingredients in a food processor, then to a wok over very low heat and cook gently for 15 minutes to enhance the flavours without burning (similar to a curry paste).

Preheat the barbecue hotplate to hot. Place the pipis, XO sauce, soy sauce and chicken stock into a large piece of foil that has been doubled over. Seal into a package, allowing space for the pipis to open by bringing all the sides together and crimping at the top. Place onto the hotplate for 8–10 minutes or until the pipis open up.

Toss through the spring onions and serve with an icy cold beer.

**NOTE:** Ask the fishmonger if the pipis have been purged of sand before you buy them. If not, put them in the fridge overnight in some salted water. This will help remove any sand or grit that may still be in them.

Store leftover XO sauce in an airtight jar with a layer of vegetable oil on top in the fridge for 2 weeks.

