



### **Salt and Pepper Squid with Bokkom Aioli**

#### **For 2**

500g baby squid, cleaned and sliced  
125ml Italian “00” flour, sifted  
Coarse ground sea salt and black pepper  
Sunflower oil, for frying

#### **For the aioli:**

1 head of garlic, roasted  
10ml grated bokkom fillet or 4 brown anchovies  
150ml good quality mayonnaise  
5ml fresh lemon juice

For the aioli, squeeze the roasted garlic from its skin into a bowl. Add in the grated bokkom, mayonnaise and lemon juice and stir to combine. Set aside until required.

In a large pot, heat a depth of 4cm of oil to 200°C. In a bowl, season the flour with salt and pepper. Working in batches, dust the squid in the flour and then fry until light golden. Drain on kitchen towel and season with a little extra salt. Serve the squid with a squeeze of lemon and the bokkom aioli.

### **Grilled Oysters with Smoky Bacon Butter**

#### **For 2-4**

18-20 fresh Saldanha Bay oysters, shucked  
1kg rock salt  
1 pack of streaky bacon  
1 clove of garlic, crushed  
15ml parsley stalks or fresh chives, finely chopped  
50ml butter, melted  
Coarse ground black pepper

Preheat the oven to 200°C and line a baking sheet with greaseproof paper. Lay out the streaky bacon and cook until crispy. In a bowl, combine the melted butter, garlic and herbs. Use kitchen scissors to snip the rashers of bacon into thin strips. Add the bacon to the butter and grind in a little black pepper.



On a second baking sheet, form a layer of rock salt and balance the oysters in it. Place a dab of bacon butter on each oyster and grill the oysters in a very hot (220°C) oven for 3 to 5 minutes or until the butter is bubbling. Add a little more bacon butter to each oyster just before serving.