COOKING PASSION SINCE 1877

How to style a Christmas seafood platter

Nothing says Christmas in Australia like a fresh seafood platter... so here's an idea for some festive fare that will fly off the plate.

Firstly, grab yourself a nice round serving platter and place washed dill around the plate to create a wreath-like shape.

Then pile a generous tablespoon of rock salt in 5 even piles around the plate. This will act as the support for your fresh oysters when placed on top. Fresh oysters are perfect for a summer seafood platter but if cooked oysters are more to your liking, follow our guide on *4 ways to cook an oyster*.

Next, peel the heads off 10 cooked prawns, leaving the tails in tact. Then intertwine the bodies and place them around the plate in pairs.

Finish it off with some aioli, a wedge of lemon or lime and a sprinkle of pomegranate seeds.

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