

Seafood *Instructions*

YOU'VE ORDERED YOUR FESTIVE FARE FROM US, NOW FOLLOW THIS
GUIDE TO PREPARE YOUR SPECIAL FEAST & ENJOY!

We strongly recommend using an esky or chiller bags (available from Hill Street) filled with ice to transport seafood from the store to your home. Place seafood in a shaded area of your car, and take the most direct route home so that the seafood can be refrigerated as quickly as possible. Remember that for every hour that seafood is not refrigerated, one day is taken off the shelf-life.

Fresh Oysters

Fresh oysters should be stored a damp tea towel or cloth in an airtight container in the fridge. Do not store oysters directly on or underneath ice. Oysters can absorb strong flavours (eg: onion) so keep them away from foods with strong smells or flavours.

Fresh prawns (cooked)

At home, remove the prawns from the packaging as soon as possible and place them in an airtight container or on a plate covered tightly with plastic wrap in the coldest part of your fridge. Do not remove the prawn shells until just before eating. This will help to preserve them better.

Fresh prawns (RAW)

Follow the same instructions as for cooked prawns

Southern Rock Lobster (crayfish)

Remove from packaging and place crayfish upside down in an airtight container with a tight-fitting lid or covered with plastic wrap or foil.

To learn how to prepare crayfish for eating, including removing the meat from the shell, scan the QR code



Tasmanian scallops

Remove scallops from packaging and place in an airtight lidded container in the fridge. Pat scallops dry with clean paper towel to remove excess moisture before cooking. This will ensure you get a nice caramelisation on the scallop when cooked. These scallops are thawed and cannot be refrozen.

Fresh fish

Fresh fish should have bright, lustrous, and firm flesh and a pleasant fresh sea smell. Ensure fish stays as fresh as possible by packing it in an esky or chiller bag (available at Hill Street) with ice for the trip home. Once home, remove fish from packaging, cover with a damp cloth, place on a plate and tightly wrap with plastic wrap or place in an airtight lidded container in the coldest part of your fridge.

From the Hill Street Kitchen

Hill Street Salmon en Croute

Pre-heat oven and tray to 180°C. Place Salmon on tray lined with baking paper and cook for 25 min or until pastry is browned.

Hill Street Seafood or Scallop Pie

Pre-heat oven to 160°C. Heat for 35-45 min until filling is hot. If pastry is getting too brown, cover lightly with foil.



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