

Margaret River, WA  
**Abalone with Garlic  
Butter**

*Ingredients:*

- 50ml olive oil
- 2 garlic cloves, finely sliced
- 1 large red chili, seeds removed and finely sliced
- 1 large green chili, seeds removed and finely sliced
- 1 lemon, juiced
- 2 whole abalone, freshly shucked, cleaned, scrubbed, and trimmed
- Salt and pepper
- Coriander, to garnish

*Method:*

In a bowl combine the olive oil, garlic, chilli and lemon juice. Season with salt and freshly ground pepper.

Tenderise the abalone with a meat tenderiser and then very finely slice the abalone into 1–2 mm thick slices. Toss into the marinade and stir to cover evenly. Marinate for 30 minutes.

Heat a wok or heavy-based frying pan over a high heat until very hot (smoking!). Throw all the abalone and marinade in and stir-fry for 2–3 minutes. Watch out as it will spit for the first 30 seconds as it hits the high heat.

Serve immediately garnished with some coriander.

