



**PREP**  
15 min

**COOK**  
25 min

**SERVES**  
6-8

# Frozen Seafood Party Platter with ALDI Christmas Favourites

## INGREDIENTS

1 pack **Specially Selected Croissant Prawn Puffs** (210 g)

1 pack **Specially Selected Deluxe Prawn Selection** (166 g)

Includes Sweet Chilli Prawns, Coriander Filo Prawns, Coconut Torpedo Prawns

1 pack **Specially Selected Premium Extra Large Maple Bacon Scallops** (270 g)

1 pack **Specially Selected Scallop & Champagne Gratin** (300 g, 2 pack)

Lemon wedges and fresh parsley, to garnish

Aioli or Cocktail Sauce, to serve

## DIRECTIONS

1. Preheat oven to **180°C (fan-forced)**. Line two large baking trays with baking paper.
2. **Bake scallops:** Place Maple Bacon Scallops and Scallop & Champagne Gratin on one tray. Bake for **18–20 minutes** or until golden and bubbling.
3. **Bake prawn selection:** On the second tray, arrange the Deluxe Prawn Selection and Croissant Prawn Puffs. Bake for **16–18 minutes**, turning halfway for even colouring.
4. **Rest briefly:** Once cooked, remove all seafood from oven and rest for **2–3 minutes** before plating.
5. **Assemble platter:** On a large serving platter or board, group the **Croissant Prawn Puffs** and **Deluxe Prawn Selection** varieties together on one side.
6. Arrange the **Premium Extra Large Maple Bacon Scallops** beside them, serve these directly on the platter (they're individually wrapped in bacon and look best presented as finger food).
7. Place the **Scallop & Champagne Gratin** in their **oven-ready shells** directly onto the platter or a small heatproof board, the shells are decorative and ready to serve as is.
8. Add small bowls of aioli or cocktail sauce, along with lemon wedges and parsley sprigs for garnish. Serve immediately while all seafood is hot.



Good Different



Mix and match ALDI's freezer range for easy entertaining, bake everything together on lined trays and present hot for a no-fuss, gourmet platter that's ready in under 30 minutes.