

PREP 15 min

COOK 25 min

SERVES 6-8

Frozen Seafood Party Platter with ALDI Christmas Favourites

INGREDIENTS

1 pack Curated Collection Croissant Prawn Puffs (210 g)

1 pack Ocean Royale Crumbed Calamari Rings (400g)

1 pack Curated Collection Prawn Toast (168g)

1 pack Curated Collection Premium Extra Large Maple Bacon Scallops (270 g)

1 pack Ocean Royale Salt & Pepper Squid (360g)

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. **Prepare seafood**: Arrange the Premium Extra Large Maple Bacon Scallops, Crumbed Calamari Rings and Salt & Pepper Squid on one tray, leaving space between each item.
3. **Prepare prawn selection**: On the second tray, arrange the Croissant Prawn Puffs and Prawn Toast in a single layer.
4. **Bake seafood**: Place both trays in the oven and cook according to the individual product packaging instructions, turning items halfway through where required. Remove each product once golden, crisp and cooked through.
5. **Rest briefly**: Once cooked, remove all seafood from the oven and rest for 2–3 minutes before plating.
6. **Assemble platter**: On a large serving platter or board, group the Croissant Prawn Puffs and Prawn Toast together on one side.
7. Arrange the Premium Extra Large Maple Bacon Scallops beside them, then add the Crumbed Calamari Rings and Salt & Pepper Squid, distributing everything evenly for an abundant, festive presentation.
8. Add small bowls of aioli or cocktail sauce, along with lemon wedges and fresh parsley sprigs for garnish. Serve immediately while all seafood is hot.

Tip

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.

ALDI

Good Different