

Grilled marron

Search:

- [Dinner](#)
- [Recipes](#)

Grilled marron

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Grilled marron



Rate this recipe

1 person is cooking this [Count me in](#)

This delicious grilled marron is the perfect dish for a tasty summer lunch.

Ingredients:

- 6 x 150g live marron
- Salt
- Extra virgin olive oil

For the herb butter

- 250g cultured butter, soft at room temperature
- 1 tsp salt
- *2 tsp Garum di Tonno
- 1 bunch French tarragon, finely chopped
- 1 bunch chervil, finely chopped
- 1 eschalot, finely chopped
- ½ bunch parsley, finely chopped
- 1 clove garlic, minced

Grilled marron

- Grated zest from 1 lemon

Combine all ingredients in a bowl and whip using a wooden spoon. Once combined place onto baking paper and form into a log, wrap in cling film, refrigerate until set.

To serve

- 1 bunch plain rocket, washed and chopped
- 6 lemon wedges herb butter cut into 12 thin rounds

Cut live marron in half from top to bottom.

Heat barbecue until medium hot, brush marron flesh with a little oil and some salt and grill on flesh side for 2 mins, avoiding any flames onto the flesh.

Turn marron over and continue to cook for another 3 mins, transfer to a tray flesh side up, and place 2 slices butter onto each marron. Heat an electric grill. Place rocket leaves onto a large platter or 6 main plates. Place marron under grill until half melted and place 2 marron halves onto the rocket and serve with lemon wedges.

* Garum di Tonno is an Italian fermented fish sauce available online from lario.com.au

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```