

MY PRAWN COCKTAIL

by Tim Bone

SERVES: 12 AS A CANAPÉ

INGREDIENTS

500G COOKED, PEELED PRAWN TAILS
2 HEADS OF BABY COS LETTUCE
1 CUP KIMCHI
1/4 CUP CHIVES, FINELY CHOPPED
1 SMALL JAR BALSAMIC PEARLS
PEA SHOOTS TO GARNISH

FOR THE AVOCADO CREAM
3 AVOCADOS
1/4 CUP CREAM
JUICE OF 1 LEMON
1 TSP WHITE SUGAR
PINCH OF SALT AND PEPPER

FOR THE PRAWN COCKTAIL SAUCE
1 CUP OF KEWPIE MAYO
1/4 CUP KETCHUP
1 TBSP WORCESTERSHIRE SAUCE
1 TBSP PICKLE JUICE
PINCH OF CAYENNE PEPPER
PINCH OF WHITE SUGAR
PINCH OF SALT & PEPPER

METHOD

1. TO MAKE THE AVOCADO CREAM, DESEED THE AVOCADOS AND SQUEEZE OR SPOON OUT FLESH INTO A FOOD PROCESSOR. ADD THE OTHER INGREDIENTS AND MIX UNTIL SMOOTH AND SILKY. REMOVE TO A BOWL
2. TO MAKE THE COCKTAIL SAUCE, SIMPLY MIX ALL INGREDIENTS TOGETHER IN A BOWL. SET ASIDE
3. REMOVE THE OUTER LEAVES OF THE COS LETTUCE, FINDING 12 CRISPY BOAT SHAPED LEAVES. GIVE THEM A WASH AND DRY AND PLACE THEM ON TO YOUR SERVING PLATTER
4. PLACE THE AVOCADO CREAM INTO A PIPING BAG AND PIPE ONTO EACH OF THE LETTUCE CUPS
5. TOP WITH 2 PRAWNS ON EACH AND DRIZZLE OVER THE COCKTAIL SAUCE
6. ADD A SMALL DOLLOP OF BALSAMIC PEARLS ONTO EACH
7. TOP WITH SPOONFUL OF KIMCHI AND SPRINKLE WITH CHIVES AND PEA SHOOTS