

INGREDIENTS

- 2-3 baby cos lettuce
- 2 tbsp mayonnaise
- 1-2 tbsp ketchup, to taste
- 1 tsp sriracha
- ½ tsp light soy sauce
- ½ tsp lemon juice
- 30g kimchi (drained) or Sauerkraut
- 150g shelled prawns
- 1 spring onion, finely sliced, green part placed into iced water
- 1 avocado, still a little firm is best
- black sesame seeds

INSTRUCTIONS

METHOD

1. Slice the core end off the lettuce, then separate into leaves, submerge these in iced water to crisp up while you prepare the filling. When ready, remove and dry with paper towels.
2. Put the mayonnaise, ketchup, sriracha, soy sauce, lemon juice in a bowl and mix well.
3. Add prawns into the bowl and mix until prawns are covered in sauce.
4. Thinly slice ¾ of the spring onion and add to bowl.
5. Add in kimchi or Sauerkraut to bowl and mix.
6. Taste and check you're happy with the level of seasoning.
7. Chop avocado into small cubes and drizzle with lemon juice.

TO SERVE

1. Spoon the prawn mixture into each leaf.
2. Top with some diced avocado a sprinkle of black sesame seeds, crispy shallots and spring onion curls.



Prawn Cocktail



6 servings



10 mins

A classic dish with a modern twist. This is the perfect canapé for any holiday season event. Enjoy!