

Prawn Cocktail

(serves 4)



Ingredients:

16 medium green prawn's
4 cherry tomatoes
1 mignonette lettuce
1 lemon
¼ cup fine diced red onion
½ tsp Tabasco sauce
½ tsp dill leaf
3 teaspoons tomato sauce
1 cup of your favourite mayonaise
Bowl of ice water to chill the prawns

Stock:

4 litres water
1 lemon
½ brown onion
¼ cup cracked pepper
½ cup white wine (optional)
1 tbs salt

Method

Place pot on stove and add all ingredients for stock and bring to the boil. While the stock is heating up, pull off the heads from the prawns. Shell the prawn but leave the last piece on (tail for decoration. Once the stock has come to the boil, add the prawns for 20 seconds and remove straight away and add to ice water. Once cooled and with a small knife (paring), run the knife down the spine of the prawn and only go a little way in. This will allow you to remove the vein. Refresh again in clean water and put in fridge.

Remove the root piece from the lettuce and remove any bad leaves and wash. Select 4 good leaves and place 1 in each of 4 champagne glasses or something similar. With the rest of the lettuce, finely chop up and fill the glass till nearly the top. Collect the prawns from the fridge and place 4 in each glass and on top of the lettuce with the tail end pointing outside of the glass. Combine the Mayonaise, tomato sauce, Tabasco, dill and onion to form a cocktail sauce. With a dessert spoon, layer the cocktail sauce over the prawns, whilst only covering the meat and not the tail. Cut the cherry tomatoes in ½ and add 2 halves on top for garnish along with lemon wedges. Place back in the fridge and cover with a lite damp cloth till ready to serve.