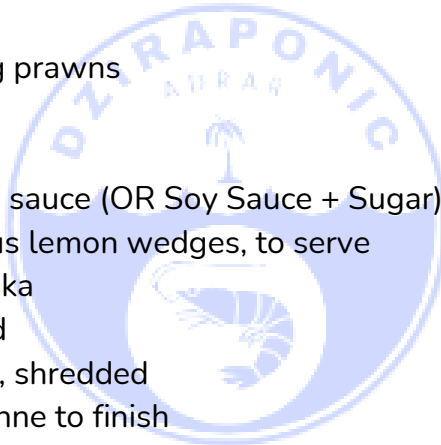


Ultimate Prawn Cocktail



INGREDIENTS

- 500g raw jumbo king prawns
- 200g mayonnaise
- 50g tomato ketchup
- 1 tsp Worcestershire sauce (OR Soy Sauce + Sugar)
- 1 tsp lemon juice, plus lemon wedges, to serve
- a large pinch of paprika
- 1 ripe avocado, sliced
- 2 Little Gem lettuces, shredded
- a large pinch of cayenne to finish



Ultimate Prawn Cocktail

INSTRUCTIONS

Cook the prawns and make the sauce a few hours ahead. Chill until ready to assemble.

1. Bring a large pan of water to the boil and tip in both packets of prawns. Cook for around 3-4 minutes, until pink and cooked through. Drain the prawns once cooked and spread out on a plate to cool.
2. Meanwhile, mix the mayonnaise, ketchup, Worcestershire sauce, lemon juice and paprika in a bowl. Taste and season with salt and pepper.
3. Once the prawns are cool to the touch, mix with the sauce. Line 6 cocktail glasses with avocado slices around the sides and divide the shredded lettuce between them. Top with the prawn cocktail mixture and sprinkle with a little cayenne pepper.
4. Serve immediately.

