

## PRAWN COCKTAIL SLIDERS

### EQUIPMENT

PERFORATED AND SOLID BAKING TRAYS, MIXING BOWLS, ICE, PAPER TOWEL, BAMBOO SKEWERS

### INGREDIENTS

10 FRESH GREEN KING PRAWNS, 6 SMALL BRIOCHE SLIDER BUNS, 6 BABY COS LETTUCE LEAVES, ¼ SPANISH ONION, ½ RIPE TOMATO, 1/3 CONTINENTAL CUCUMBER, 3 SPRIGS CORIANDER, ¼ GREEN CHILLI, 80GM KEWPIE MAYONNAISE, 20GM TOMATO SAUCE, 1 LEMON CHEEK, DASH OF WORCESTERSHIRE SAUCE, DASH OF TABASCO SAUCE, SALT FLAKES

### METHOD

PLACE THE WHOLE GREEN PRAWNS ON TO A PERFORATED TRAY AND INTO THE OVEN STEAM SETTING 100°C FOR 5 MINUTES.  
SET UP A LARGE BOWL OF ICED WATER FOR THE PRAWNS ONCE THEY ARE COOKED.

CUT THE BRIOCHE BUNS IN HALF AND SET ASIDE.

IN A SMALL MIXING BOWL MIX TOGETHER ALL THE SAUCES WITH THE MAYONNAISE AND JUICE OF THE LEMON CHEEK AND SET ASIDE.

FOR THE SALSA FINELY DICE THE SKIN OF THE CUCUMBER, TOMATO, ONION AND GREEN CHILLI. FINELY CHOP THE CORIANDER AND PLACE ALL INGREDIENTS INTO ANOTHER MIXING BOWL. SEASON THE SALSA WITH SALT AND EVOO AND SET ASIDE.

ONCE THE PRAWNS ARE COOKED REMOVE THEM FROM THE OVEN AND PLUNGE THEM INTO THE BOWL OF ICED WATER TO COOL COMPLETELY.  
ONCE COOL PEEL AND CLEAN THE PRAWNS AND SET ASIDE.

TOAST THE BUNS UNDER A GRILL OR USING THE GRILL FUNCTION OF YOUR OVEN UNTIL GOLDEN BROWN.

ROUGHLY CHOP THE PRAWNS AND ADD THE CHOPPED PRAWNS TO THE "COCKTAIL SAUCE AND MIX THROUGH WELL.

TO ASSEMBLE THE SLIDERS PLACE A LETTUCE LEAF ON THE BASE OF THE BUNS AND TOP EACH LEAF WITH SOME SALSA, SPOON OVER A GENEROUS MOUND OF PRAWN COCKTAIL MIX AND PLACE THE BUN TOP ON. SECURE THE SLIDERS WITH A BAMBOO SKEWER AND SERVE.

### HINTS & TIPS

- ALTHOUGH PRAWN COCKTAIL IS A 1980'S CLASSIC AND OFTEN LOOKED DOWN UPON THE COMBINATION OF A ZESTY MAYONNAISE, CRISP LETTUCE AND FRESH PRAWNS IS A PERFECT COMBINATION FOR EVEN TODAY'S DISCERNING PALLET.
- TRY THIS DISH AS A STARTER FOR YOUR CHRISTMAS LUNCH OR DINNER, IT'S ESPECIALLY GOOD ON A HOT SUMMER DAY AND IS JUST THE RIGHT SIZE FOR A ENTRÉE BEFORE THE BIG TURKEY, PORK AND HAM MEAL TO FOLLOW.