



King Prawns with Lemon Myrtle Horseradish Cocktail Sauce

SERVES 4 AS AN ENTRÉE

<p>6 med king prawn tails (peeled) each 1 witlof 4 large Martini glasses 1/2 pkt sunflower sprouts 1 generous cup shredded iceberg lettuce 1 radish each Cherry tomatoes Lime wedges (optional)</p>	<p>Arrange a base of lettuce in each glass with 2-3 witlof leaves standing up at the rear. Arrange prawns on the salad. Top with some sauce and then garnish with a nest of sprouts and some cherry tomatoes and radish slices</p> <p>Limes can also be added</p>
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<p><u>For the sauce</u> ½ cup mayonnaise ½ cup tomato sauce (ketchup) 2 tbl sp Worcester sauce 2 tsp Newman's Horse radish ½ tsp English Mustard a few drops Tabasco (optional) a pinch of sea salt 1 tsp Tuckeroo Lemon myrtle</p> <p>3/4 cup cream</p> <p>1 shallot – chopped fine</p>	<p>Process these first ingredients thoroughly on speed 9 for 5-10 seconds until smooth. Check seasoning and pour out into a bowl.</p> <p>Insert the Butterfly and add the cream, whip for 35 seconds on speed 3-4 to get <u>soft</u> peaks</p> <p>Fold in the chopped shallot and sauce base for 5 seconds on speed 2, scrape down and repeat. The sauce should be light and fluffy. Note the more you work the sauce after combining, the more air will be knocked out of the sauce.</p>
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