

PRAWN & CUCUMBER COCKTAIL

This appetizer combines the freshness of cucumber, richness of the Sweet Dill Mayonnaise and cream cheese, complemented by tender prawns. Create this elegant dish, suitable for a Christmas menu or all year round.



PREP TIME
10 MIN



COOK TIME
NA



SERVINGS
8

Ingredients



- 450g cream cheese
- 200g [Blenders Sweet Dill Mayonnaise](#)
- 200g cooked and peeled prawns, roughly chopped
- 10ml of lemon juice
- 1 cucumber
- Cooked and peeled tiger prawns, leave the tail on
- 80g mixed baby leaf
- 30g tomato concasse
- Balsamic glaze to garnish
- Smoked paprika

Allergens

Contains Shellfish, Eggs, Fish, Milk, Mustard

Method

1. In a bowl, mix the cream cheese and [Sweet Dill Mayonnaise](#). Add the prawns, lemon juice and mix again.
2. Place the mix in 6 cake rings and freeze for 40 minutes. Using a speed peeler make the cucumber ribbons and place them on some kitchen roll to remove excess moisture.
3. Remove the mix from the rings and wrap them in the cucumber ribbons, ensuring to work quickly so they do not begin to soften under the heat of your hands.
4. Drizzle some balsamic on the bottom of the plate. Position the cylinder on the plate and top with three tiger prawns. Add the baby leaf and scatter the tomato concasse randomly on the plate. Sprinkle with smoked paprika and serve immediately.
5. Optional: Add a drizzle of [Blenders Hot Sauce](#) for a spicy kick.

