

Tasting, Sampling and Sharing with friends

Prawn & Apple m lange



INGREDIENTS (Serves 6 - starter portion)

Tiger prawns, dependent on size about 5-6 each (or portion of normal prawns)
Lettuce hearts or iceberg lettuce (crisp)
2tbspn Samphire or thin asparagus finely chopped -raw
Wild smoked salmon for garnish
2 Bramley apples
Olive oil mayonnaise

Tspn Paprika
Tomato Ketchup
Agro dolce vinegar (sweet and sour)
Olive oil
Salt
Balsamic pearls for garnish
Lemon juice if required

METHOD

Peel, core and slice apples, cook down with a little water until soft. Mash to small lumpy pulp, not pur e, leave bits. Allow to cool or refrigerate until needed. Sprinkle a spoonful of lemon juice over prawns if desired.

Finely shred-cut the lettuce. Finely shred-cut the samphire into small pieces, about 2 tbspn (or finely chop the thin asparagus same quantity) depending what is in season. Place together in mixing bowl, allow large spoonful of salad per person. The samphire/asparagus gives an added crunch.

Put 3-4 tbspn mayonnaise in another mixing bowl, add the cooled Apple, 1-2 dsrtspn tomato ketchup, 1tspn paprika and mix well, taste and adjust as necessary. With a small cutter, cut out round pieces of smoked salmon or a few thin strips and sprinkle with a little lemon juice.

TO PUT TOGETHER, Make dressing for the salad (last minute or vinegar will wilt your crispiness) add together tbspn olive oil, dsrtspn vinegar, pinch of salt and toss together, coating all the salad. Place salad in the bottom of an individual glass or dish, arrange prawns on top. Cover the prawns with Apple Mayonnaise mixture. Place cut out pieces of salmon onto each portion then decorate with tspn balsamic pearls. (Alternative real or mock caviar!)
Serve with fingers of brown bread and butter.

I have used this special vinegar (white balsamic condiment Tesco not Waitrose) as it is light, an alternative would be cider vinegar.

Irene Mellini 2nd December 2015