

PATTEN 'S INDULGENT PRAWNS



0 made it | 0 reviews



Jason Chan Yee Chiu



Ho Wing Hong

A royal salad made of King Prawns, avocado and sugar cured tomato, all dressed in Marie rose sauce and black caviar.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

PATTEN 'S INDULGENT PRAWNS

- 3 pcs King Prawns, chopped
- 1 tbsp. Avocado, diced
- 1 tbsp. Sugar Cured Tomato (see Directions)
- 1 tbsp. Marie Roe Sauce
- Drop of Lemon Oil
- Handful Butter Lettuce
- Salt and Pepper to taste
- 1 tbsp. Black Caviar
- Pinch of Rocket Cress

Methods and Directions

PATTEN 'S INDULGENT PRAWNS



- Poach prawns for 2 minutes in salted water, cool in iced water, drain and refrigerate.
- Quarter tomatoes, sprinkle with sugar and leave for 24 hours.
- Thinly slice the butter lettuce.
- Place lettuce in the bottom of the dish.
- Toss the avocado, tomato, prawns with lemon oil, salt and pepper.
- Place carefully on top of the lettuce, dress with Marie rose sauce and caviar.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 04/04/2025