



PRAWN COCKTAIL COURTESY OF EASY FOOD



By Irish Yogurts Clonakilty

Classic Prawn Cocktail

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Method

- In a bowl, mix together the ketchup, mayonnaise, [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#), Tabasco, cayenne pepper and Worcestershire sauce. Add the brandy (if using), black pepper and lemon juice. Stir together and taste, adding extra seasoning to taste if needed
- Add the prawns and stir to coat
- Layer the lettuce, watercress, and cucumber into four glasses or small glass bowls. Scatter over two-thirds of the chives. Spoon over the prawns and drizzle over extra sauce
- Sprinkle over the remaining chives and dust lightly with paprika. Serve with lemon wedges and brown bread

Ingredients

- 3 tbsp ketchup
- 6 tbsp mayonnaise
- 1x250g tub [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 8 drops of Tabasco
- 1 tsp cayenne pepper
- 1 tsp Worcestershire sauce
- 1 splash brandy (optional)
- 1 tsp black pepper
- Juice of ½ lemon
- 400g prawns, cooked and peeled
- 1 little gem lettuce, finely chopped
- 90g watercress, chopped
- 100g cucumber, peeled and cubed
- Small bunch of chives, snipped



- 1 tsp paprika

To serve

- Lemon wedges
- Brown Bread

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