

Less than 45 minutes

Serves 10-12

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Ingredients:

- 400g prawns, cleaned, blanched and chopped
- 1 red onion, chopped
- 1 avocado, cubed
- Juice (120ml) and grated peel of 2 lemons
- 1 Tbsp (15ml) sesame oil
- 2 tsp (10ml) fish sauce
- 1 red chilli, deseeded and chopped
- 2 spring onions, finely chopped
- 1 tsp (5ml) paprika
- Salt and milled pepper
- 2 large cucumbers, shaved into ribbons
- 2 Tbsp (30ml) sesame seeds, toasted wasabi and pickled ginger, for serving (optional)

Method

1. Combine all ingredients except cucumber and sesame seeds. Season.
2. Marinate for 15 minutes and drain to remove excess liquid.
3. Roll cucumber ribbons into cylinders and fill with prawn mixture.
4. Sprinkle with sesame seeds.
5. Serve with pickled ginger and wasabi on the side.

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