

Less than 45 minutes

Serves 6-8

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Ingredients

Prawn rolls:

- 15 (250g) PnP Vannamei prawns, defrosted, shelled and deveined
- 2 celery stalks, thinly sliced
- ⅓ cup (80ml) tangy mayonnaise
- ½ tsp (3ml) cayenne pepper or paprika
- Juice (60ml) of 1 lemon
- Dash Tabasco sauce (optional)
- Salt and milled pepper
- Baguette, about 30 cm
- Melted butter, for brushing
- Lettuce leaves, for serving

Smoked snoek rolls:

- ¼ cup (60ml) each sour cream and tangy mayonnaise
- 2-4 Tbsp (30-60ml) lemon juice
- Small handful of chives and dill, chopped
- Salt and milled pepper
- 350g smoked snoek, broken into medium-sized chunks
- 1 packet (2s) PnP midi baguettes
- Melted butter, for brushing
- Thinly sliced red onion, for serving

Method

1. For the prawn rolls, place prawns in a colander over a pot of boiling water, seal with a tight-fitting lid and steam for 3-5 minutes until bright pink.

2. Set aside to cool.
3. Toss prawns, celery, mayonnaise, cayenne, lemon juice and Tabasco together. Season.
4. Cut baguette into 5cm-thick slices.
5. Slice into a sandwich, keeping bottom attached.
6. Brush with melted butter and toast the outside in a hot pan.
7. Fill with lettuce leaves and prawn filling just before serving.
8. For the snoek rolls, combine sour cream and tangy mayonnaise.
9. Add lemon juice, chives, dill, and season.
10. Toss snoek through sauce, taking care not to overmix and break fish.
11. Cut baguettes into 5cm-thick pieces.
12. Slice into a sandwich, keeping bottom attached.
13. Brush with melted butter and toast exterior of bread in a hot pan.
14. Spoon filling in just before serving and top with onion.

Brush prawns with butter or olive oil, and cook over medium coals for about 1-2 minutes a side. You can toast the bread on the braai, too!

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