

Less than 45 minutes

Serves 4

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Ingredients:

Traditional ritz:

- 2 Tbsp (30ml) butter
- 18 prawns, cleaned and hulled
- $\frac{1}{3}$ cup (80ml) mayonnaise
- $\frac{1}{4}$ cup (60ml) tomato sauce
- Juice (30ml) of $\frac{1}{2}$ lemon
- Tabasco sauce
- $\frac{1}{2}$ tsp (3ml) paprika
- Salt and milled pepper
- 3 baby gem lettuce, shredded
- 2 avocados, quartered

Whipped wasabi ritz:

- 2 Tbsp (30ml) butter
- 18 prawns
- 2 garlic cloves, sliced
- Salt and milled pepper
- Juice (60ml) of 1 lemon
- 2 avocados
- $\frac{1}{4}$ cup (60ml) sour cream
- Juice (60ml) of 1 lemon
- Leaves of 5 coriander sprigs
- 1 Tbsp (15ml) wasabi paste
- Nori (seaweed) snippings, for serving
- Sesame seeds and watercress, for serving

- Lettuce cups, for serving

Method

1. For the traditional ritz, heat butter in a pan and fry prawns until bright pink. Season, remove and set aside.
2. Combine mayonnaise, tomato sauce, lemon juice, a few shakes of Tabasco and a dash of paprika. Season.
3. Divide baby gem lettuce, avocados and a dollop of ritz between six serving glasses.
4. Top with prawns, remaining ritz and a sprinkle of paprika.
5. For the whipped wasabi ritz, heat butter in a pan and fry prawns and garlic until prawns are bright pink.
6. Season and add lemon juice. Remove and set aside.
7. Blitz avocados, sour cream, lemon juice, coriander, wasabi paste and seasoning until smooth.
8. Spread whipped wasabi ritz on a serving plate and top with prawns.
9. Sprinkle with nori snippings and sesame seeds and top with watercress.
10. Serve with lettuce cups on the side to scoop up the sauce.

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