

Less than 30 minutes

Serves 6

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Ingredients

- 18 prawns, washed, deveined and heads removed
- 2 Tbsp (30ml) butter
- 2 garlic cloves, sliced
- Salt and milled pepper
- Juice (120ml) of 2 lemon
- 2 avocados
- ¼ cup (60ml) sour cream
- 5 coriander sprigs
- 1 Tbsp (15ml) wasabi paste
- Nori (seaweed), sesame seeds and watercress and lettuce cups to serve

Method:

COOK'S NOTE

Prepare prawns the day before and chill. Bring to room temperature before serving.

1. Heat butter in a pan and fry prawns and garlic cloves until prawns are bright pink.
2. Season and add half the lemon juice. Remove and set aside.
3. Blitz avocados, sour cream, remaining lemon juice, coriander, wasabi paste and seasoning until smooth.
4. Spread whipped avo on a serving plate and top with prawns.
5. Sprinkle with nori (seaweed) snippings and sesame seeds and top with watercress.

6. Serve with lettuce cups on the side to scoop up the sauce.

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