



4

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Stove

LANCEWOOD® PRAWN AVOCADO RITZ

INGREDIENTS:

2 large ripe avocados
500 g prawns, cooked
250 ml **LANCEWOOD® Sour Cream**
2 spring onions, chopped
30 ml lemon juice
45 ml tomato sauce
15 ml Worcestershire sauce
5 ml brandy (optional)
A dash of soy sauce
A few drops Tabasco or more to taste
Salt & freshly ground black pepper to taste

To serve:

Cucumber ribbons or cubes, chopped spring onions and cayenne pepper

METHOD:

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Cut the avocados in half and remove the pip. Drizzle with a little lemon juice. Mix the sour cream, spring onions, lemon juice, tomato sauce, Worcestershire sauce, brandy, soy sauce, Tabasco and seasoning together. Reserve 60 ml and mix the prawns into the remainder. Pile into the avocado cavities and drizzle with the reserved sauce. Serve topped with cucumber ribbons, spring onions and a sprinkling of cayenne pepper.

Variation:

Cube avocado and chop cucumber and arrange in the bottom of a pretty glass. Spoon the prawn mixture on top. Serve topped with chopped spring onions and a sprinkling of cayenne pepper.

PRODUCTS USED:



Sour Cream

ENJOY!