







# Beckett's Farm

## STARTERS

### Prawn Cocktail



#### Method

-  1 avocado
-  1 tbsp lemon juice and a wedge of lemon
-  500g cooked peeled prawns
-  Crisp lettuce leaves
-  1 egg
- 2 tbsps sherry vinegar and splash of Worcester sauce
- 300 ml sunflower oil, 100 ml tomato ketchup
-  salt

1. To make the dressing break the egg into a food processor. Add the vinegar, mustard, Worcestershire sauce and season with salt and pepper and process for 15 seconds

2. With the motor running gradually add oil through the feeder. Transfer the dressing into a large bowl and add the tomato ketchup. Cover with cling film and leave to chill in refrigerator

3. Cut the avocado in half length ways, then remove and discard of the stone and skin. Cut the flesh into slices, brush the flesh with lemon juice in order to prevent any discolouring

4. To assemble the salad, take the dressing from the refrigerator, add the avocado and prawns and stir gently until coated

5. Divide the lettuce leaves between serving glasses or small bowls. Fill each one with prawns and add lemon wedge to garnish, also good to garnish with paprika

