

Recipe card prawn cocktail



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prawn cocktail

A prawn cocktail is truly a classic starter. Simple to make and very tasty!

This is what you need (serves 4):

200 g RÄKOR MED SKAL (shrimps with shell, frozen)
1 small head of lettuce
2 eggs
4 thin lemon wedges
1 tomato

Rhode island sauce
(if not ready-made):
4 dl mayonnaise
1 tbsp tomato ketchup
1 tbsp chili sauce
A couple of drops of squeezed lemon salt
ground white pepper
½ tbsp cognac or Madeira (optional)

For decoration:
4 tsp mayonnaise
Sprigs of dill

This is how you do it:

1. Rhode island sauce: Mix mayonnaise, tomato ketchup, chili sauce, lemon, salt and white pepper. Add cognac or Madeira (optional). Leave cool until serving.

2. Boil the eggs hard and let cold water run on them. Rinse and cut the tomato in wedges. Half the eggs.

(You can do this much in advance. Leave the ingredients cool covered with plastic wrap.)

3. Rinse and shred the lettuce leaves and cover the bottom of the glasses with it. Add some Rhode Island sauce and fill up with tomatoes and peeled prawns. Place a dollop of mayonnaise on each egg half and garnish with a sprig of dill. Put the egg halves and lemon slices on top of the prawns and tomatoes.



**RÄKOR MED SKAL,
shrimps with shell,
frozen
500 g**



**OPTIMAL
cocktail glass
25 cl**