Lesley Waters COOKERY SCHOOL

Thai Prawn Cocktail

Who said prawn cocktails were boring! Refreshing nectarine, juicy prawns, crispy salad leaves and a spicy mayo make this simple stunner a winner! It's great made with white crab meat as a variation on the theme.

Serves 4

1 baby gem lettuce, trimmed, washed and dried
1/2 cucumber, peeled, halved, deseeded and sliced into thin strips
1 small ripe nectarine, peeled, stoned and sliced, thinly
200g (7oz) cooked king prawns or crayfish tails
4 tablespoons mayonnaise
3 tablespoons Greek style yoghurt
2 tablespoons red or green Thai curry paste, lightly fried in a little sunflower oil for 1 minute until aromatic, allow to cool
Small bunch of coriander leaves
1 lime, cut into wedges

1. Shred the gem lettuce leaves and arrange in vintage style glasses or tumblers.(see picture) Place a mound of prawns or crayfish tails in the centre, reserving four for garnish.

2. In a bowl mix together the mayonnaise, yoghurt and Thai paste and spoon over the prawns. In a small bowl toss the cucumber, nectarine and coriander leaves together and sit the relish on top of the dressed prawns. Sit a prawn and a thick lime wedge on the side of the glass.

3. Serve the prawn cocktail simply with good brown bread and butter.