



3 Way Tiger Prawns **(for 4 People)**

Ingredients

20 Tiger Prawns(de shelled!)
12 small cubes of Gubbeen Chorizo
4 medium size wooden skewers
200 gr. Soft bread crumbs
Seasoned flour
3 eggs beaten
Lettuce
Olive Oil
4 Skewers

Method for Skewer

- 1). To make each skewer alternate a tiger prawn with a piece of Gubbeen chorizo start and finish with a prawn and only use 12 of them.
- 4). Pour Olive Oil into the pan and let it get hot. Cook the skewer for about 2 minutes either side

Method for Crumbed Prawns:

- 1). Lightly flour four of the remaining prawns, dip in the egg wash and toss in the breadcrumbs. Leave aside.
- 2). Deep fry in Hot Oil until golden brown.

Method for Prawn Cocktail

- 1). Cook the last 4 prawns in boiling water. Cool them down fully immediately and leave them aside.
- 2). In 4 small glasses layer the lettuce and cocktail sauce, then the add prawn and more cocktail sauce.

On the Plate

Arrange the prawn skewer and crumbed prawn on a plate with a little tartar sauce and place the mini prawn cocktail beside them and serve.

Tartare Sauce

1 jar of mayonnaise (use for both sauces)
2 Tablespoons of chopped gherkins
2 Tablespoons of chopped Capers
2 Tablespoons of chopped parsley.

Method: Make the tartar sauce by mixing all the ingredients together in a bowl.

Cocktail Sauce

4 Tablespoons of mayonnaise
1 Tablespoon of Ketchup
½ Teaspoon of Tabasco Sauce
100 gr. Chopped Baby Gem lettuce (use as a garnish).

Method: Mix first three ingredients together in a bowl.