

Prawn Cocktail Platter

Prep: 15 min

Cooking: 10 min

Serves: 4

Makes: 1



Ingredients

- ½ cup whole egg mayonnaise
- 1½ Tbsp horseradish cream
- ½ tsp smoked paprika
- 2 Tbsp lemon juice
- ½ bunch chives, sliced

Platter

- 4 peeled boiled eggs
- ¼ cup olive oil
- 2 cloves garlic, crushed
- 1 small sourdough baguette, thinly sliced
- 16 medium fresh, cooked king prawns, tail intact
- 2 little gem lettuce, leaves washed and separated
- 1 firm, ripe avocado, sliced
- Dill sprigs, to serve

Method

Dressing

1. Make dressing by whisking all ingredients in a bowl. Cover and refrigerate.

Boiled Eggs

1. Place the eggs in a saucepan of cold water. Place the pan over medium heat, bring to a gentle simmer, gently stirring the eggs constantly in a clockwise direction. The movement of the water helps to centre the yolks.
2. Simmer the eggs for 4 minutes for soft-boiled eggs. For semi-firm yolks and hard whites, simmer for 5 minutes. For hard-boiled eggs, simmer for 8 minutes. Use a slotted spoon to remove the egg from the water. Transfer to a bowl filled with ice to cool. Peel and cut the boiled eggs into quarters. Set aside.

Platter

1. Preheat oven to 160C (fan-forced).
2. Combine oil and garlic in a small bowl. Brush both sides of the baguette with oil mixture. Arrange on a large baking tray in a single layer. Cook for about 10 minutes, or until golden and crisp.
3. Arrange lettuce leaves on a large platter with prawns and avocado on a serving platter. Top with prawns, croutons and boiled eggs. Scatter with dill sprigs. Serve with dressing.

Notes

If you are wanting to a bulk portion of this platter without peeling a lot of boiled eggs, we have these wholesale egg products to make it easier:

- Bulk peeled boiled eggs