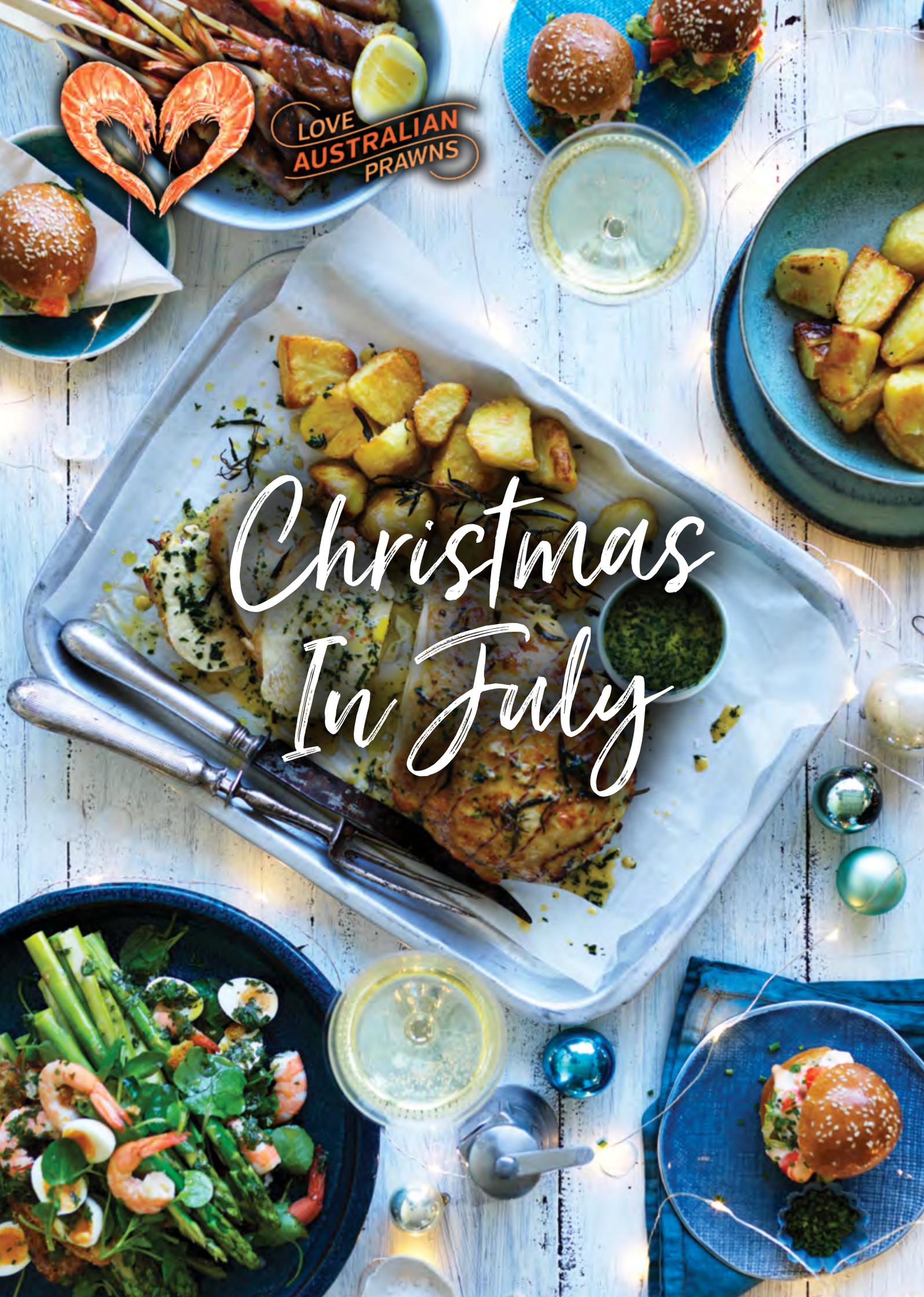


LOVE  
AUSTRALIAN  
PRAWNS

# Christmas In July





## Rolled turkey breast with prawn mousse filling and creamy brandy (eggnog) tarragon sauce

### INGREDIENTS

- 200 g turkey mince
- 250 g green Australian prawn meat, roughly chopped
- 2 egg whites
- 100 ml thickened cream
- Tablespoon each of finely chopped tarragon and parsley, plus sprigs to serve
- Sea salt and freshly ground black pepper
- 1x 2 kg turkey breast, trimmed (skin on)
- 1 cup white wine
- 2 cups chicken stock
- 2 tbs cup brandy
- ½ cup runny cream
- Roast potatoes to serve
- \*Muslin and butchers string to wrap turkey breast

### METHOD

Prep Time: 25 Mins > Chill Time: 30 Mins > Cooking Time: 1 hour 15 Mins

Preheat oven to 200°C. Place turkey mince, prawn meat, egg whites, thickened cream, half the tarragon and parsley into a bowl, season with salt and pepper and mix to combine. Refrigerate for 30 minutes.

Spread stuffing on inside of turkey breast and roll to enclose, tie with butchers string and wrap in muslin securing the ends with string.

Place in roasting pan skin side down and add ½ the wine and chicken stock. Roast for 30 minutes. Remove muslin, turn breast to skin side up. Drizzle with oil, salt and tarragon sprigs. Add remaining wine and chicken stock and roast for another 30 minutes.

Remove turkey from pan and rest in a warm place. Place pan juices in a saucepan with brandy, cook for 2 minutes and add cream then simmer for 4-5 minutes or until thickened. Add remaining chopped herbs and serve with turkey breast and roast potatoes.





## Prawn cocktail sandwich

### INGREDIENTS

- 1 ½ cups mayonnaise
- ½ cup crème fraîche
- 1 teaspoon tabasco
- 2 tablespoons tomato ketchup
- 2 teaspoons lemon juice
- 1 garlic clove, finely grated
- 16 cooked prawns, peeled and coarsely chopped
- 1 tablespoon finely chopped chives
- 12 small brioche rolls, halved
- 1 avocado, thinly sliced
- 1 baby cos, shredded

### METHOD

Prep Time: 10 Mins > Serves: 4

Combine mayonnaise, crème fraîche, Tabasco, tomato ketchup, lemon juice and garlic in a bowl and mix well to combine, season to taste. Add prawns and chives, toss to lightly coat.

Place bottom half of rolls out on a work surface, cut side up. Spread the rolls with prawn mixture, top with avocado and lettuce, sandwich with the top halves and serve.





*Prawns wrapped in prosciutto, skewered and grilled, served with lemon and aioli*

## INGREDIENTS

- 24 peeled green prawns, cleaned and tails intact
- Finely grated rind of  $\frac{1}{2}$  lemon
- 8 thin slices of prosciutto
- Olive oil, for drizzling
- Wild rocket, lemon wedges and aioli to serve

## METHOD

Prep Time: 10 Mins > Cooking Time: 5 Mins > Serves: 4 as a snack

Preheat a barbecue to medium-high. Season prawns to taste and scatter with a little lemon rind, then wrap each prawn in a piece of prosciutto (you'll need about a third of a slice depending on the size of your prosciutto).

Thread one prawn onto each skewer, drizzle with a little oil then grill, turning occasionally, until cooked through (2-3 minutes).

Serve hot, scattered with rocket, with lemon wedges and aioli.





## Asparagus and baby prawn salad with quail eggs and parmesan wafer crostini

### INGREDIENTS

- 12 thin slices of baguette
- Olive oil for brushing
- 1 cup finely grated parmesan
- Sea salt and freshly ground black pepper
- 8 quail eggs or 4 regular eggs
- 2 cups watercress sprigs
- 2 bunches asparagus, blanched
- 24 small cooked Australian prawns peeled and deveined

### HERB DRESSING

- 2 tablespoons chopped chives
- 2 tablespoons chopped parsley
- 2 tablespoons chopped mint
- $\frac{1}{4}$  cup olive oil
- 2 tablespoons white wine vinegar
- 1 tablespoon greek yoghurt

### METHOD

Prep time: 15 Mins > Cooking Time: 7-8 Mins > Serves: 4

**To make the herb dressing:** place chives, parsley, mint, oil, vinegar and yoghurt in a bowl and mix to combine.

Preheat oven to 200°C.

Brush baguette slices with olive oil and press into parmesan, season with salt and pepper. Bake for 5 min or until golden and crisp.

Place quail eggs in boiling water for 2  $\frac{1}{2}$  minutes, remove and place in iced water. Peel and return to iced water until completely cooled.

Arrange watercress on a large platter top with asparagus, quail eggs, prawns and crostini. Drizzle with dressing to serve.

