



# THE ICONIC 1970s PRAWN COCKTAIL

We've stayed true to this retro 70s starter, but given it a fresh modern twist by adding the freshness of our Summer Salad Wreath around the base of the cocktail glass

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## INGREDIENTS

36 medium (900g) cooked prawns  
Summer Wreath Salad for 6 (see recipe [here](#))

### Cocktail Sauce

2 egg yolks  
1 Tbsp white vinegar  
1 Tbsp Dijon mustard  
1 Cup olive oil  
1 tsp Tabasco sauce  
1 Tbsp Worcestershire sauce  
¼ Cup tomato sauce  
2 tsp lemon juice



## INSTRUCTIONS

1. Shell and devein prawns, leaving tails intact, and set aside in fridge while making cocktail sauce

### Cocktail Sauce:

1. Blend or process egg yolks, vinegar and mustard until smooth
2. With motor operating, add oil in a thin stream and process until sauce thickens
3. Stir in sauces and juice
4. Divide the cocktail sauce between six cocktail glasses
5. Hang 6 prawns around the rim of each glass
6. Serve with a wedge of lemon

### To serve with Aussie Summer Salad:

1. See Summer Salad recipe [here](#)
  2. Follow instructions to create salad and place ingredients in a wreath around dinner plates, leaving a hole in the centre for the Prawn Cocktail glasses
  3. Drizzle the salad with salad dressing to serve
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## CHEF'S TIPS:

Prawn Cocktail can be served on its own as a starter, or with the Aussie Summer Salad as a delicious entree or light, healthy main course

### Cocktail Sauce

- Substitute V8 juice for tomato sauce for added flavour
- Lime can be used instead of lemon juice