



Poached Prawns with Mango, Tomato and Red Onion Salsa, and Lime and Chilli Aioli.

Serves 4

Cater Care thank you for your support, and we wish you a happy and safe festive season.

TASTE OF CHRISTMAS FACT

Sharing a meal with family and friends is a wonderful way to celebrate the festive season and this year, our Christmas recipe embraces an Australian favourite, freshly poached prawns. To add a touch of Australian summer the dish includes a simple mango salsa and a flavoursome lime and chilli aioli.

INGREDIENTS

- 160gm Whole Egg Mayonnaise
- 1 Small Garlic Bulb – prick the bulb 4 times with a fork, then roast in a moderately heated oven for 50-60 minutes, or until the bulb has softened. Remove, allow to cool. Slice off ½ cm from the base of the bulb's and squeeze out the garlic puree.
- 1 Lime – finely zest, then juice.
- To Taste – Tabasco
- 1¼ Lt Water
- 250ml White Wine
- 1 Bay Leaf – lightly crush.
- 2 Sprigs Thyme – rinse, drain and lightly crush.
- 2 Stems Flat Leaf Parsley – rinse, drain and lightly crush.
- 2 Shallots – green stem only, rinse, drain and lightly crush.
- To Taste – Sea Salt
- 16 Green Prawns – remove head and peel, leave the tail on and devein.
- 1 Mango – peel, deseed and cut flesh into a ½ cm dice.
- 2 Roma Tomatoes – remove core, deseed and cut flesh into a ½ cm dice.
- ½ Red Onion – top, tail, peel, halve and finely dice.
- 32 Coriander Leaves – rinse, drain and roughly chop.
- To Taste – Sea Salt and Finely Ground Black Pepper

METHOD

1. In a mixing bowl, add the mayonnaise, garlic puree, lime zest and half of the lime juice, mix to combine. Add the Tabasco to taste, mix to combine. Cover the bowl with cling wrap and refrigerate for 4 hours to allow the aioli flavours to develop further.
2. Over a moderate heat, in a saucepan, add the water, white wine, bay leaf, thyme, flat leaf parsley and shallots. Season to taste.
3. Bring the poaching stock up to the boil, then reduce the heat and gently simmer for 2 minutes to allow its flavours to develop further.
4. Add the prawns, bring the stock back up to the boil. Reduce the heat and allow to simmer for 2 minutes or until the prawns are just cooked through.



5. Remove the prawns from the stock and place onto a clean plate. Refrigerate for 10 minutes to cool. Then cover the prawns with cling wrap and refrigerate until required.
6. In a second bowl, add the remaining lime juice, mango, tomato, red onion, and coriander, mix to combine and season to taste.

TO SERVE

Remove the prawns from the refrigerator 30 minutes before serving, to allow them to warm to room temperature – they'll taste better! Stack the prawns in a bowl. Place the aioli and salsa into separate bowls with spoons and serve with the prawns. Enjoy!