

Prawn Caesar Salad



A classic reinvented. A definite must-try!

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Ingredients

500 g cooked prawns, peeled and deveined

4 baby cos or baby gem lettuce, washed and trimmed

4 slices of bacon

3 slices of sourdough bread, cut or torn into bite size pieces

2 Black and Gold eggs

Dressing:

1/2 cup buttermilk

1/2 cup mayonnaise

1 garlic clove, crushed

1/4 cup Community Co parmesan cheese, shredded

2 tbsp lemon juice mayonnaise

2 tbsp chives, chopped

Method:

1. To make the dressing, combine the buttermilk, mayonnaise, garlic, parmesan, lemon juice and chives in a small bowl and whisk to combine.

2. Season to taste then set aside in the refrigerator until ready to use.
3. Preheat the oven to 170C fan force. Place the bacon and bread on a lined baking tray and bake in the oven for 15-20 mins or until both are crispy and the bread is golden.
4. While the bacon and bread are in the oven, bring a small pot of water to the boil. Gently add the eggs and cook for 7 minutes. When ready, take them out and plunge them in ice water then peel and cut into quarters.
5. To assemble, arrange lettuce leaves, prawns, bacon, croutons and egg on a large serving platter. When ready to serve, drizzle the buttermilk dressing on top.