Prawns On Toast

Try this zesty twist between garlic butter prawns and prawn toast. Delicious as a canape or a light lunch served with a side salad.

Ingredients

3 slices of white bread

300g cooked peeled prawns, diced

2 tbsp (40g) butter

1 garlic clove, minced

1 tbsp baby capers

1 tsp chopped parsley

1/2 lemon, juiced and zested

Freshly grated parmesan to garnish

Method:

1. Trim the crust of the bread and cut each piece into 4 triangles or squares.
2. In a fry pan over medium heat, drizzle some olive oil until it coats the base of the pan. Fry the

bread for 3-4 minutes on each side until golden brown and crispy. Transfer to a wire rack to cool.

3. Return the fry pan back on the heat and add the butter. When the butter starts to foam and subside, it will form light brown specks and have a nutty aroma. Remove from heat and add the garlic, capers, parsley, lemon zest and juice.
4. Add the butter mix to the diced prawns.
5. To serve, spoon prawn mixture on top of the fried bread and garnish with freshly grated parmesan.