

Prawn Brioche Rolls



An easy, stylish party food that is impressive and guaranteed to be a crowd pleaser.

Ingredients

- 6 small brioche rolls
- 40 g butter, softened
- 1 kg whole cooked prawns, peeled and chopped
- 2 tbsp mayonnaise
- 2 celery stalks, diced
- 1 tbsp chives, chopped
- 1/2 small lemon, zested and juiced
- 1 baby gem lettuces, washed

Method:

1. Slice the rolls in half, and lightly butter each half. In a frying pan over medium heat, gently toast the bun halves on the pan until golden brown. Set aside to cool until ready to use.
2. In a bowl, add the chopped prawns with mayonnaise, celery, chives, lemon zest and juice. Stir

well until combined.

3. To assemble add a piece of lettuce on the base, then spoon prawn filling in between each toasted brioche bun. Serve with potato chips, tabasco and an extra wedge of lemon if desired.