



Prawns with dipping sauces

SERVES 8
PREPARATION 20 minutes

2kg prawns, peeled, deveined, tails intact

MAYONNAISE

3 egg-yolks
1 tablespoon lemon juice
1 teaspoon Dijon mustard
½ cup olive oil

HERB AIOLI

1 quantity mayonnaise
¼ cup chopped basil
2 tablespoons chopped parsley
1 tablespoon lemon juice
3 garlic cloves, crushed

3 teaspoons finely grated lemon rind

CAPSICUM & CAPER MAYONNAISE

1 quantity mayonnaise
100g char-grilled capsicum, drained, chopped
2 tablespoons chopped capers

1. Arrange prawns on serving platter. Cover and chill until required.

2. MAYONNAISE. In a food processor or blender, process egg-yolks, juice and mustard until smooth.

3. While motor is running,

gradually pour in oil in a thin stream and process until thick. Season to taste.

4. HERB AIOLI. Combine all ingredients in a small bowl. Season to taste.

5. CAPSICUM & CAPER MAYONNAISE. In a food processor or blender, process all ingredients until smooth. Season to taste.

4. Serve prawns with sauces.

top tip

■ Add a dash of Tabasco to Capsicum & Caper Mayonnaise for a spicy taste. >>>