

classic prawn cocktail recipe



INGREDIENTS

- 200g crayfish tails, drained
- 6 spring onions, finely sliced
- ½ head iceberg lettuce, shredded
- 2 heads red chicory, shredded
- 250g Sauce - mayonnaise, tomato sauce and a couple of shakes of Tabasco- made to your taste
- 300g (10oz) cooked king prawns, tails left on
- lemon juice, for drizzling

you will need

- 6 sundae glasses

PREPARATION

Layer the crayfish in the glasses and top with the spring onions, iceberg, chicory, Sauce and Prawns. Drizzle with lemon juice, season and serve.