



# Food According to Bree

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## **Thai Prawn and Mango cocktail**

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**Makes 20**

20 Extra Large green King prawns – shelled and deveined  
2 baby cos or gem lettuces  
2 large Mangoes  
1 cup bean shoots  
1 pack rice vermicelli  
1 large bunch of Coriander  
¼ cup Coconut Oil – melted  
Salt

### **Thai Dressing**

2 limes – zested and juiced  
1 tbs rice Wine Vinegar  
3 tbs Fish sauce  
1/2 cup Water  
2 tbs grated Palm Sugar  
1 long Red Chilli  
1 tsp grated Ginger  
1 small garlic Clove

Toss the Prawns in the coconut oil and season well with salt. Heat a fry pan over a high heat and cook the prawns in batches, for 1-2 minutes each side until caramelized and just cooked through. Set aside to cool.

Wash the coriander well, and then finely chop the stems and pick the leaves. Set aside a small amount of leaves for garnish and then roughly chop the remaining leaves. Separate the leaves from the lettuces and wash well. Pick out 20 even sized leaves and set aside.

Place the vermicelli into a medium bowl and cover with boiling water. Leave it to steep for 5 minutes, then drain well and run under cold water until completely cooled. Place back into the bowl and toss with the coriander and bean shoots.

Slice the cheeks from the mangoes and finely dice the flesh.

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To assemble the cocktails - Arrange the lettuce cups onto your serving platter. Fill each cup with the noodle salad and then spoon over 1 tsp of the dressing. Now evenly divide over the mango and place a prawn on each. Finish with a scattering of extra coriander leaves and a drizzle of remaining dressing.

**To make the dressing** – place the dressing ingredients into a mini processor and whiz until combined. Adjust the seasoning if necessary.