

ceviche-style shrimp cocktail



shrimp (prawn) cocktail

$\frac{1}{3}$ cucumber (about 150 g unprepared weight)

2 plum tomatoes (about 125 g unprepared weight)

$\frac{1}{2}$ red onion (about 50 g)

400 g shelled, deveined cooked king prawns

1 red chilli, deseeded

3 tablespoons chopped fresh coriander

1 lime

1 avocado (about 175 g unprepared weight)

garnish

5 lime slices

1 tablespoon salt

4 tail-on cooked king prawns (optional)

For shrimp (prawn) cocktail, cut cucumber and tomatoes in half lengthways and remove seeds using **Core & More**; cut into 1-cm dice on **Large Grooved Cutting Board** using **Utility Knife**. Thinly slice onion. Cut prawns into bite-size pieces. Finely chop chilli using **Food Chopper**. Place cucumber, tomatoes, onion, prawns, chilli and coriander in **Classic Batter Bowl**. Cut lime in half widthways and press using **Citrus Press** to measure 3 tablespoons juice. Add juice to batter bowl; gently stir to combine ingredients.

Prepare avocado using **Avocado Peeler**; cut avocado in half lengthways, twist halves and separate. Remove central stone and skin. Cut avocado flesh into 1-cm dice; gently stir avocado into shrimp (prawn) mixture. Set aside.

To garnish rims of 4 **Dots Martini Glasses**, if desired, gently rub rims with a lime slice to moisten; dip into salt on a shallow plate, turning rims to coat evenly.

Spoon shrimp (prawn) cocktail into prepared glasses, dividing evenly. Garnish each glass with a lime slice and whole prawn, if desired. Serve immediately.

Serves 4 as a starter or light lunch (served with bread)

chef's corner

The reference to 'shrimp' in the recipe title is the American term for what we know as prawns in the UK, reflecting the recipe's South American origins. King-sized prawns are large and have a firm, meaty texture, however, they can be substituted with smaller cooked prawns, if desired.