



## Prawn Crostini

These easy prawn crostini are perfect finger food for a party and the recipe can easily be multiplied to feed a crowd. They look luxurious and generous, especially if you make your own mayonnaise, yet are super easy to make.

**Makes about 24 pieces**



### INGREDIENTS

- 1kg cooked prawns (2lb 3oz)
- 1 cup whole egg mayonnaise (250ml)
- ½ cup finely chopped dill and chives (a handful)
- Freshly ground black pepper and salt flakes, to taste
- About 24 small baby cos lettuce leaves, stem end trimmed
- Croutons (crostini), for serving
- 2 tablespoons salmon roe (about 40g/1½oz)

### METHOD

1. Peel and devein the prawns and slice into small pieces.
2. Place in a mixing bowl with mayonnaise, herbs and pepper and mix to combine well. Taste and add salt.
3. Cover and refrigerate until needed.
4. When ready to serve, place a lettuce leaf on each crostini.
5. Top with prawn mixture, garnish with salmon roe and serve.