

PRAWN & POTATO SALAD

Prawns and (Aussie) Christmas go together like kisses and mistletoe. This salad is a celebratory tumble of colours and textures with bright pops of flavour from the pickles, horseradish and caviar.

Serves: 8



Time: 45 minutes



INGREDIENTS

Potatoes and prawns

700 grams (24.7 oz) water
500 grams (17.6 oz) kipfler potatoes (small), cut into halves (see Tips)
24 large raw prawn cutlets, deveined with tails intact
1 tbsp sherry vinegar
1 ½ tbsp extra virgin olive oil
salt, to taste

40 grams (1.5 oz) eschalots (shallots) cut into fine dice

Sweet pickled cucumbers

150 grams (5 oz) Lebanese cucumbers (approx. 3) peeled, deseeded and cut into fine dice
50 grams (2 oz) raw sugar
50 grams (2 oz) white wine vinegar

100 grams (3.7 oz) water

Horseradish cream

80 grams (3 oz) thickened cream
50 grams (2 oz) horseradish (see Tips)
60 grams (2.2 oz) crème fraîche
½ tsp ground white pepper
salt, to taste



Assembly

1 tbsp pink peppercorns, optional
½ bunch baby radishes, cut into quarters
5 sprigs fresh chervil
50 grams (2 oz) salmon caviar, optional

METHOD

Potatoes and prawns

1. Place water into mixing bowl. Place Varoma dish into position and weigh potatoes into dish. Secure Varoma lid and steam **15 min/Varoma/speed 2**.

2. Insert Varoma tray and place prawns onto tray. Secure Varoma lid and steam **7 min/ Varoma/speed 2**. Transfer prawns onto a plate and allow to cool.

3. Check to see if potatoes are cooked. If still hard, cook for a further **10 min/Varoma/speed 2**. Transfer steamed potatoes into a large bowl. Add vinegar and oil and season with salt, then toss to coat. Add eschalots and toss to combine. Set aside and allow to cool to room temperature. Clean and dry mixing bowl.

Sweet pickled cucumbers

4. Place a bowl onto mixing bowl lid and weigh cucumbers into it. Set bowl aside.

5. Place sugar, vinegar and water into mixing bowl and cook **3 min/80°C (175°F)/speed 3**. Transfer into bowl with cucumbers and set aside to cool. Once cooled, cover and place into refrigerator until ready to serve. Clean and dry mixing bowl.



...continued



Horseradish cream

6. **Insert Butterfly.** Place cream into mixing bowl and beat **30 sec/speed 3.5**.

7. Add horseradish, crème fraîche, pepper and salt and mix **10 sec/speed 3**. Scrape down sides of mixing bowl with spatula, then blend **30 sec/speed 3**. Remove butterfly whisk. Transfer into a bowl and set aside. Clean and dry mixing bowl.

Assembly

8. Place peppercorns (optional) into mixing bowl and grind **20 sec/speed 8**. Transfer into a small bowl and set aside.

9. Transfer reserved potatoes and prawns onto a large platter. Drain reserved cucumbers and sprinkle over potatoes. Dot with Horseradish cream. Add radishes, ground pink pepper (optional), chervil and salmon caviar (optional). Serve with extra Horseradish cream.

Tips

- Any small potatoes can be used in this recipe; cut larger potatoes into quarters.
- You can replace sherry vinegar with red wine vinegar if you prefer.
- This recipe uses jarred horseradish. You can use fresh horseradish if you prefer. Simply place 50 grams fresh horseradish into mixing bowl and grate **5 sec/speed 7**. Scrape down sides of mixing bowl and grate **4 sec/speed 7**. Use horseradish as per recipe.



...continued



- You can replace crème fraîche with quark or sour cream.
- You can replace chervil with dill or basil.
- Leftover horseradish cream is delicious with rare roast beef, cold meat and roast potatoes.

PRAWN & POTATO SALAD



Serves: 8



SHOPPING LIST:

- Kipfler potatoes (500 grams / 17.6 oz)
- Large raw prawn cutlets (24)
- Sherry vinegar (1 tbsp)
- Extra virgin olive oil (1 ½ tbsp)
- Salt
- Eschalots (shallots) (40 grams / 1.5 oz)
- Lebanese Cucumbers (approx. 3) (150 grams / 5 oz)
- Raw sugar (50 grams / 2 oz)
- White wine vinegar (50 grams / 2 oz)
- Thickened cream (80 grams / 3 oz)
- Horseradish (50 grams / 2 oz)
- Crème fraîche (60 grams / 2.2 oz)
- Ground white pepper (½ tsp)
- Pink peppercorns, optional (1 tbsp)
- Baby radishes (½ bunch)
- Fresh chervil (5 sprigs)
- Salmon caviar, optional (50 grams / 2 oz)