

Spicy Prawn Cocktail Rolls

Serves 4–5 • Time: 15 mins prep, 10 mins cooking

Ingredients

40g butter
2 cloves garlic
½ tsp smoked paprika (optional)
200g peeled and deveined
prawns
½ stick
celery 1
small
shallot
2½ tbsp
mayonnaise 1 tsp
sriracha
1 lemon
5g chives (½ small
bunch) 10 mini
brioche buns
1 small gem lettuce



Method

1. Finely dice ½ **stick celery** and 1 **small shallot**, then set aside. Finely slice **5g chives** and divide in half—one half for the filling, the other for garnish.
2. Remove the leaves from your **gem lettuce**, give them a good wash, then divide any larger leaves into small portions sized to fit your mini brioche buns.
3. Place a frying pan over low heat and add **40g butter**. Once melted, grate in 2 cloves of **garlic** and stir in ½ **tsp smoked paprika** if using.
4. Cook gently for a minute or two to infuse the butter, then tip out and reserve one-third of the **garlic butter** in a small bowl—this will be used to brush the brioche buns.
5. Return the pan to the heat and add **200g prawns** to the remaining butter. Cook over low heat, gently sauteeing the prawns until just cooked through, then remove from the heat.
6. Roughly chop the cooked prawns, aiming for a mix of textures—some fine, some chunky.
7. In a mixing bowl, combine the chopped prawn meat, diced celery, shallot, **2½ tbsp mayonnaise**, **1 tsp sriracha**, and half the chives. Finally, use a zester to add in the zest of your **lemon**.
8. Stir to combine, adding a squeeze juice from your lemon if desired, then season generously to taste. Set aside.
9. Wipe out the pan used for the prawns.
10. Trim the tops and bottoms off 10 **mini brioche buns** just slightly. Turn the buns 90 degrees so that the top and bottom of the mini buns now become the sides. Trim a small amount of bun from what is now your base to create an even flat surface, then from the top down cut a vertical slit about three-quarters of the way through each bun to create a pocket (like a hot dog bun).

11. Brush the outside of each bun with the reserved garlic butter, then toast in the pan over medium heat on both sides until golden and crisp.
12. To assemble, tuck half a leaf of gem lettuce into each bun to act as a barrier between the bun and the filling. Spoon in about 1 tablespoon of the prawn mixture per bun. Finish with a scattering of the remaining chives and serve immediately.