COOKING WITH JESPER
Toast Skagen:
Prawn, dill & mayonnaise, toasted sourdough, fish roe & lemon

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Our most popular dish on the menu when we opened up after last lockdown in 2020
Serves 2 for entrée or light main

Ingredients
8 – 10 large cooked Tiger or King prawns
(What looks good at the shop, peeled with tail on)
6 thin slices sourdough baguettes toasted
100g Mixed green leaves
2 tablespoons of fish roe
2 spring dill bunches, for garnish
Dressing for salad (lemon juice and olive oil)
Herb oil or olive oil for garnish
Lemon cheek for garnish

Skagen dressing mix
1 small red onion, finely chopped
100ml mayonnaise
4 spring dill, finely chopped
Salt and pepper
Lemon zest and juice to taste

Equipment required
Knife
Chopping board for Skagen mix
Bowl for mixing salad & Skagen mix

Method (Skagen Dressing)
Red onion left in ice cold water for 5/10 minutes, then strain pad dry thoroughly
Mix with other ingredients, season with salt – pepper – lemon

Method (Skagen)
Dress the mixed leaves and place in 2 serving bowl/plates
Spoon Skagen mix onto 6 slices of sour dough and place around the leaves
Add prawn to dish.
Garnish with dill spring, fish roe and oil.

Suggested preparation prior to joining us
No preparation required, but please feel free to jump ahead if you wish! I will be taking my time going through the process, so please feel free to prepare with me – Jesper Hansen

Wine Match
First Creek Botanica Pinot Grigio
Dry with a mineral edge, pear aromas and flavours and even a suggestion of the graininess you find when biting into a perfectly ripe, juicy pear. There is also green apple, lime and honeysuckle in the mix. It's excellent chilled and served with prawns.
$19 per bottle for CYCA Members.
Available from the CYCA Lockdown Bottle Shop Sale