

PRAWN AND WATERCRESS SANDWICHES



Ingredients

Makes two sandwiches

- 1kg whole cooked king prawns, peeled or 400g peeled cooked king prawn meat, roughly chopped
- 60g Kewpie mayonnaise
- 30g full-fat plain yoghurt
- 2 tsp dijon mustard
- 1 tbsp salted capers, rinsed and drained
- 1 tbsp cornichons, finely chopped
- Handful of dill fronds, finely chopped
- 4 sprigs tarragon, leaves picked and finely chopped
- 1 shallot, finely chopped
- Sea salt and black pepper
- Lightly salted butter, for spreading
- 4 slices soft white bread
- Watercress, to serve
- Salted potato chips, to serve

Method

In a large bowl, combine the mayonnaise, yoghurt, mustard, capers, cornichons, herbs and shallot. Add the chopped prawns and mix well to coat. Season to taste with salt and pepper.

Spread two slices of the bread with butter and divide the prawn mixture between the two slices. Top with a generous amount of watercress, followed by another slice of bread.

Halve each sandwich and serve with potato chips.

