

# Prawn Mosaic



## Ingredients

- 30** red prawns, cleaned  
**20g** assorted herb sprigs and sprouts (Chervil, beetroot, rocket, pea shoots)  
**15g** edible flowers (borage, lavender, Chinese chive)  
Salt from Cervia  
Morgenster Extra virgin

Place three prawns per serving between two sheets of plastic wrap and place a 15cm mould on the plastic. Pound the prawns into a perfect disc. Remove the mould and refrigerate the prawn discs.

Wash and trim all herbs, shoots and flowers.

Just before service remove the prawns from the fridge and poach between the plastic sheets in barely simmering water for about 30 seconds.

Place on serving plates, arrange the herbs and flowers on and around the prawn disc.

Sprinkle with salt from Cervia and generous drizzle of olive oil just before serving.

*(Recipe by Chef Luciano Tona (ALMA) as prepared at Prue Leith Chefs Academy)*

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