



Lux Prawn Rolls

Served with Graham Beck Blanc de Blancs Vintage

Serves 8



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

Ingredients

FOR THE PRAWNS

500g fresh prawns, cleaned and shelled
Salt
1 lemon quartered

FOR THE SAUCE

125ml (1/2 cup) good quality mayonnaise
2 spring onions, chopped finely
30ml (2 tbsp) chives, chopped finely
30ml (2 tbsp) dill, chopped finely
2,5ml (1/2 tsp) siracha sauce
juice of half a lemon

TO SERVE

12 mini-Brioche buns
30ml (2 tbsp) salmon roe
fresh sprigs of dill

Method

1. FOR THE PRAWNS:

Bring a large saucepan of water to a boil. Reduce heat to medium-low; season with salt. When water is at a gentle simmer, add the lemon quarters and the prawns. Poach until just opaque in the centre, 2-4 minutes. Drain the prawns in a colander and allow them to cool under cold running water.

2. FOR THE SAUCE:

In a medium bowl, combine all the ingredients for the sauce, stirring well to incorporate. Season well to taste.

3. TO ASSEMBLE:

Peel the prawns and roughly chop them and fold into the sauce. Cut a slit in each of the brioche buns and fill it with the prawn filling.

4. TO SERVE:

Top with salmon roe and a fresh sprig of dill. Serve with the Graham Beck Blanc de Blancs Vintage.