



Cocktail Sauce

INGREDIENTS

- 200ml Pure Cream
- Juice of ½ Lemon
- 2 Tbsp Tomato Sauce
- 1 Tsp Tabasco Sauce
- 1 Tbsp Worcestershire sauce
- ½ tsp Salt
- Pinch of freshly ground white pepper



Serves: 20 Prawns



Prep Time: 10 min



Cooking Time: 0 min

METHOD

1. Lightly whisk the cream until thickened slightly.
2. Stir in the lemon juice, tomato sauce, Tabasco, Worcestershire sauce and season with salt and white pepper.
3. Taste and adjust seasoning, adding more lemon juice if you think it needs it. Serve with cooked chilled prawns. Enjoy.



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