Prawns in avocado

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Prawns in avocado

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Prawns in avocado



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Ingredients (makes 4 entrées)

- 2 large and ripe <u>avocados</u>
- 6 large cooked prawns
- 4 tbsp olive oil
- 1 tsp curry powder
- 2 tbsp chopped coriander
- 2 limes or lemons
- 1 chilli
- Salt
- A few coriander sprigs to garnish the dish

Method

Mix the oil with the curry powder.

Peel the prawns and cut the tail meat into one-cm long pieces.

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Chop the chilli very fine. With the finest blade of a grater, shave the first layer of skin of one lime, the second lime cut into four wedges and reserve as garnish.

Cut the avocado lengthwise in half and twist them into two halves and remove the stone.

With a spoon, carefully scrape the meat out and place into a bowl (try not to damage the skin as you need it to dress the dish).

Add to the avocado flesh, the chilli, lime skin and juice of the peeled lime, coriander, and six tablespoons of curry oil.

With the spoon, break the fruit flesh in large chunky pieces, add the prawn meat, season with salt and stir through.

Place the mix back into the avocado shells and garnish with the remaining curry oil, lime wedge and coriander sprigs.

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