



SEAFOOD ROLL

INGREDIENTS

1. 1/2 cup + tablespoon Mad Mango Hot Sauce
2. 400 grams Cooked Prawns (sous vide or poached): shelled and cleaned
3. 200 grams Crab Meat
4. 1/2 cup Mayonnaise (whole egg or homemade)
5. 2 teaspoon Lemon Juice
6. 1 tablespoon Chives, chopped
7. 1 teaspoon Sweet Paprika
8. 1 Cos Lettuce
9. 4 Soft Rolls

METHOD

1. Combine Mayonnaise, Mad Mango Hot Sauce and Lemon Juice in bowl. Whisk well to combine
2. Add Prawn and Crab Meat to mixture and carefully mix
3. Open Rolls and line with lettuce
4. Add Seafood mixture to rolls
5. Top with Chives and a sprinkle of Sweet Paprika
6. Serve with Pomegranate, Avocado and Pear salad, Chips or Garden Salad

