Shrimp cocktail

Ingredients



♥ 0.5 iceberg lettuce
♥ 1 cucumber
♥ 2 avocados
♥ 0.5 red onion
♥ 400 g peeled shrimp (fresh or frozen)
♥ 100 g salmon or trout roe
♥ 0.5 spring onion
♥ 1 lemon
♥ fresh dill

Marie Rose dressing:
♥ 1 dl mayonnaise
♥ 1 dl sour cream
♥ 2 tbsp ketchup
♥ 1 tbsp cognac
♥ 1 tbsp squeezed lemon juice
♥ 1 tsp Worcestershire sauce
♥ ground salt and pepper

Instructions

Feel free to start by mixing the ingredients for the dressing (to taste).

Gather the remaining ingredients.

Cut up iceberg lettuce and place it at the bottom of the glasses. Dice cucumber and avocado and distribute over the salad. Add finely chopped red onion.

Then add a generous amount of peeled shrimp!

Top with the dressing.

Garnish with salmon roe, a little finely chopped spring onion, fresh dill, and lemon wedges. Grind over a little salt and pepper.

Tips

♥ When you make Prawn Cocktail, it's important to use large, good-quality prawns that you peel yourself. With 400 grams of prawns in the recipe, it means the weighed amount after peeling.

♥ Of course, you can omit the cognac from the dressing, but in a classic Prawn Cocktail, it's essential! □□

♥ Prawn Cocktail should be served freshly made.

© 2004 - 2026: Life is sweet. All rights reserved.

Source URL: https://dev.detsoteliv.no/en/recipe/shrimp-cocktail