



CREATION

Creating Wines of Distinction

Creation Viognier

Prawn cocktails puffs

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

INGREDIENTS:

200g small prawns, cooked and peeled
3 tbsp. mayonnaise
1 tbsp. ketchup
1 tbsp. Worcestershire sauce
salt, Tabasco
2 gem lettuce, separated into leaves
paprika, to garnish

BAKED CHOUX PASTE PUFFS:

110g plain flour, sifted
175 ml water
½ tsp. salt
75g butter
3 eggs

METHOD:

Place water, salt and butter in a pan over a medium heat. Bring just to the boil and remove from the heat. Add the flour to the pan, stirring constantly with a wooden spoon until combined. Return to the heat and beat until the mixture is smooth and pulls away from the sides. Remove from the heat and beat in the eggs one at a time, making sure that each egg is thoroughly incorporated before adding the next one. Beat until the mixture is smooth, glossy and slightly sticky.

Preheat the oven to 180°C. Use the tip of 2 tablespoons to place small walnut-sized spoonful of choux pastry, 2 cm apart on a buttered baking sheet. Bake until light, crisp and golden, 35 minutes. Cool on a wire rack.

Combine prawns, mayonnaise, ketchup and Worcestershire sauce. Add salt and tobacco to taste. Cut 0.5 cm slice from the top of each puff with a serrated knife. Cut stalks from salad leaves and discard. Cut each leaf into 2, 5 cm pieces. Tuck one lettuce piece into each puff. Spoon prawn mixture on top. Dust with paprika. Serve at room temperature or chilled.