



## Recipe from Jack at the Purbeck Golf Club

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### *Sweet Chilli King Prawns with Watermelon and Mint Salad*

### *Chorizo, Plum Tomato and basil gratin with mozzarella, dressed rocket and ciabatta*

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#### Ingredients for Prawns

- 5 King Prawns
- 1 bottle of sweet chilli sauce
- 1 watermelon
- Hand full of frisse lettuce
- Fresh chopped mint

#### Ingredients for Chorizo

- 2 chorizo sausages
- Tomato and basil sauce
- Hand full of rocket
- Squeezy bottle of French dressing
- 1 buffalo mozzarella

#### Talking Points

- Where the prawns are from? **These prawns are from Indonesia, but you can buy prawns for whatever budget you have.**
- Price Per Kilo? **£14/kilo**
- The Mint, Melon and Prawn sounds bizarre but the flavours complement each other wonderfully
- When buying chorizo try and buy the small sausage type as they usually have better flavour

#### For Melon

- Cut the outer skin off the watermelon and slice a disc and then use a 3 or 4 inch pastry cutter to cut out the melon as the round for the salad to sit on.

#### For Salad

- Pick out the heart of the frisse and discard the outer bitter green leaves. For the mint take 4 leaves and chop until fine.
- To assemble, place the melon disc in the centre of the plate, place a small bunch of frisse on the melon, place prawns neatly around the plate
- Dress with sweet chilli dressing
- Sprinkle with mint

#### For Prawns

- Fry in a little sunflower oil for 30 seconds
- Turn occasionally

- Add chilli sauce
- Add a little water at this point as it will reduce and become too sticky
- You want the sauce to coat the back of your spoon

### **Chorizo, Mozzarella & Tomato & Basil gratin**

- For chorizo, slice on the angle 1 inch thick then pan fry until coloured nicely
- Drain ½ of the fat
- Add tomato and basil sauce
- Simmer for 2 minutes
- Add thinly sliced mozzarella and grill until melted
- Spoon into a small dish and serve with tomato basil croutes or crusty bread and butter