

Prawns with avocado, red onion and mint



An avocado is cut in two, then peeled and diced into large cubes. After removing the seeds, tomatoes are similarly diced. ½ red onion is finely chopped - and lime peel (organic or thoroughly washed) is grated, and the juice is pressed over the mixture.

Chop a little mint, and sprinkle onto the salsa. Add cayenne pepper and salt to taste.

Arrange the salsa on the plate - with the drained prawns on top (75 grams per person) and finish off by garnishing with fresh herbs.