



Main Event: Prawn Cocktail Sourdough Toasts, with Lamb Koftas and Smashed Greek Salad

Prawn cocktail sourdough toasts ingredients:

Serves 4

- 500g cooked prawns, shells removed and de-veined
- 1 x loaf of sourdough bread (roughly 8 slices + extras), sliced and toasted
- 1 x head of cos or gem lettuce, leaves broken into medium pieces
- ½ a red onion, very finely sliced with a mandolin
- 1 cup seafood sauce (DIY = 1 cup mayonnaise, 2 Tbsp tomato sauce, dash of lemon juice, ½ Tbsp Worcestershire sauce, dash of Tabasco)
- Extra virgin olive oil

Method:

1. Toast your sourdough slices, drizzle with a little olive oil and then top them with pieces of crisp lettuce, a few prawns and a drizzle of seafood sauce.
2. Garnish with very finely sliced red onion, salt and pepper to taste.
3. Serve on a platter with extra prawns, sauce and toasts for wiping up the juices.

Lamb Koftas with smashed Greek salad ingredients:

Serves 4

- 8 x lamb Koftas (See **note** to make your own)
- 1 cup garlic yoghurt (1 cup Greek yoghurt mixed with 1 Tbsp garlic dip or ½ tbsp crushed garlic and 1 tsp salt + lemon juice to thin)
- 3-4 Lebanese cucumbers
- 4 large vine-ripened tomatoes
- ¼ cup kalamata olives, pitted
- 200g feta (I like firm Australian style for this recipe)
- 1 small gem lettuce (optional), torn into small pieces
- ½ a red onion, sliced into ½ rings
- Juice of 2 x lemons
- 2 Tbsp dried oregano
- ¼ - ½ cup Extra virgin olive oil
- Salt and pepper, to taste
- Bread, for soaking up juices, torn into large pieces

Method:

1. If you are making your own garlic yoghurt, mix all the ingredients now and chill until needed.
2. Heat your BBQ grill, or a large fry pan, to medium-high heat, add a little olive oil and cook your koftas for a few minutes each side until golden brown all over and cooked through. Set aside to rest.
3. Meanwhile, use a rolling pin to smash your cucumbers into ragged pieces and place them on a platter, pouring over the cucumber juices too. Smashing helps release the juices and creates a really gorgeous dressing. Scatter over your torn lettuce if using.
4. Roughly chop or tear up your tomatoes over the cucumbers, making sure all the juices are released to mingle.
5. Crumble over the feta in large chunks, scatter over the whole, pitted olives and red onion slices and dust the lot with the dried oregano.
6. Drizzle over the olive oil and lemon juice and season with salt and pepper. Give it all a rough toss with your hands.
7. To serve, nestle the cooked lamb koftas on top of the smashed Greek salad platter, drizzle with garlic yoghurt and scatter with extra onion and serve with torn bread for soaking up the Greek salad juices.

Note: you can make your own koftas by hand-mixing 800g lamb mince, 1 grated red onion, ½ cup finely shredded fresh parsley, ¼ finely shredded fresh mint, 2 tsp each ground coriander and cumin, 1 tsp each smoked paprika and cinnamon. Make sure you squeeze this all together by hand thoroughly until they can be easily shaped. Chill before cooking.