

Mango Prawn and Watercress Stack

Recipe from [Restaurant Lurleen's at Sirromet Winery](#)



Recipe by Andrew Mirosch
Executive Chef
Restaurant Lurleen's

Ingredients

- 12 large local peeled king prawns, tail on, de-veined
- 1 mango, skin and seed removed, diced
- 1 cup of baby watercress leaves
- ½ red onion, finely sliced
- 2 avocados, dice one and mash the other. Gently mix the diced avocado and mashed together

Lime Dressing

- 30ml extra virgin olive oil
- 30ml lime juice
- 1 tsp white sugar
- 1 tsp grain mustard
- Zest of 1 lime
- Grind of black pepper
- Pinch of salt

Method

- For **dressing**, place all ingredients in a jar and shake well. Refrigerate.
- Place 4 ring cutters, 10cm in diameter x 5cm high in the centre of the 4 plates and divide mango and avocado between them, pressing down lightly.
- Remove cutter and top mango and avocado with onion, prawns, and watercress.
- Drizzle with lime dressing (shake well before use) and serve immediately.