

Salmon & Prawns With Dill & Lime Aioli

Servings: 8

Prep Time: 15min

Cook Time: 0



Ingredients

- 400g cooked king prawns, shelled apart from the tail
- 400g smoked salmon
- 140g good-quality mayonnaise
- 2 garlic cloves, crushed
- 2 tbsp chopped fresh dill, plus extra leaves to garnish
- juice ½ lime, plus 1 wedged to serve
- granary bread and butter, to serve, if you like

Directions

1. Arrange the prawns and salmon on plates.
2. Mix the mayo, garlic and chopped dill, and add lime juice to taste.
3. Put a spoonful on each plate, scatter over dill leaves add a wedge of lime and a grinding of pepper.