

Prawn Crostini

Servings: 4

Prep Time: 20min

Cook Time: 20min



Ingredients

- 12 Cape Point premium king prawns; shelled
- 6 slices of white or rye bread; crusts removed
- Caviar (optional)
- 120 g butter
- 1 tsp. lemon juice
- 1 tbsp. parsley; finely chopped
- Fresh dill

Directions

1. Grill the prawns till it turns pink.
2. Cut each slice of bread into two triangles and toast lightly.
3. Mix butter with lemon juice and herbs, and spread on toast.
4. Top with grilled prawns, garnish with caviar (optional) and dill and serve.