

# Avocado Ritz

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## INGREDIENTS

3 avocados  
juice of 1 lemon  
salt, to taste  
cayenne pepper, to taste  
mixed lettuce, to serve  
400g shrimps, boiled  
50ml fresh flat-leaf parsley, finely chopped

### Seafood sauce

100g good quality mayonnaise  
50ml tomato sauce  
50ml crème fraîche  
20ml brandy  
juice of ½ lemon  
finely ground black pepper, to taste

### Step 1

To start roughly chop your iceberg lettuce and arrange on a serving plate.

### Step 2

Cut your avocado in half, deseed it and then peel it. Slice the avocado into slices, drizzle with lemon juice to prevent from darkening, season with a pinch of cayenne, salt and pepper - arrange on the serving platter over the lettuce.

### Step 3

Arrange the blanched shrimp over the avocado, the season with a pinch of cayenne (paprika), salt and pepper

### Step 4

To make your seafood sauce add all ingredients to a bowl and whisk well to combine

### Step 5

Drizzle the sauce sparingly over the prawns, garnish with curly parsley and serve immediately

# THE COOKERY

by The Secret Jozi Chef

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