

Terrine d'Avocat aux Crevettes



Serves 4 **Prep 15 mins**

No cook

Easy

Ingredients

330g prawns, veins removed
3 avocados
1 lemon
3 tablespoons of parsley, finely chopped
a few sprigs of parsley for decoration
salt
crusty bread to serve

1. Halve the avocados and take out the stone. Take out the flesh with a spoon and cube it into a bowl.
2. Juice half the lemon and cut the other half into thin slices. Add 2 tbsp of lemon juice to the avocado flesh and crush it with a fork into a pulp.
3. Add the chopped parsley to the mixture. Season with salt.
4. Take 4 ramekins and cover the insides with cling film. Fill the ramekins with alternate layers of the avocado puree and a layer of prawns. Refrigerate.
5. To serve, turn the ramekins upside down on a plate and remove the cling film. Decorate with the thin slices of lemon and some parsley. Serve with crusty bread.

